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VOL. XXVIII

NUMBER 36

# FARM AND DAIRY

## RURAL HOME

PETERBORO, O.T.

SEPT 9, 1909

(K)  
Grindale J H  
C.E.F.



### ONE OF MANY MODERN AND WELL EQUIPPED FARM HOUSES IN ONTARIO

Among the successful farmers of Prince Edward County are Mr. Alex. McDonald and his son, Hubert, whose farm home is here shown. Although not in evidence in the illustration, features of this farm are the fine barn, silo, poultry house, milk house, and driving shed, which adjoin the house. Dairying and hog raising are proving profitable on this farm. Some pure bred Holsteins are kept. Free Rural Mail Delivery is enjoyed, as will be seen by the mail delivery box.

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## Swine Commission Had Profitable Trip

The Swine Commission has returned. Although not at liberty to talk concerning the results of their investigations until the Government has issued their report, Farm and Dairy learned from members of the Commission that were interviewed, that the trip has proved extremely successful and that an immense amount of valuable information has been gained. It will be some time before the Commission's report is published, it having to be first presented to the Government.

From what Farm and Dairy learned from talking with some of the Commissioners, we were led to believe that the success of the Domes in pork production was due to the fact that the Government and the farmers have taken hold of this industry in a systematic way and have specialized. Co-operative factories are proving a great success in Denmark although they have not overcome the difficulties of fluctuation of values, which are just as great in Denmark as they are here. Co-operation is being introduced in Ireland. Valuable information, it is understood, was gained on this point.

## Dairy Cattle at Toronto

Exhibits quite in keeping with the great advance of dairying are those made by the dairy cattle owners at the 1939 Canadian National Exhibition. On the whole, the dairy cattle are a good fair average as compared with the showing of former years, though possibly not quite up to the splendid standard of last year. Much of the educational value of the showing, so far as the public are concerned, is lost owing to the mixed up arrangement of the breeds in the stables. The Holsteins, for instance, are split up and scattered in three different barns widely separated. The management had apparently lost sight of the fact that the cattle appear in the ring but for one day and that they are mainly shown in the stables which is the only place where the public may see them for the remainder of the show. The real exhibit is in the barns. The superintendent should be responsible for the placing of the cattle and should so arrange the breeds, and at least have each breed separate, that they would be most easy of inspection.

Some misunderstanding arose as to the time of judging. In former years it has been the custom to commence judging on the first day at 9:00 a.m. This year it was delayed till 11:00 a.m., although the herdsmen were in readiness with their cows "bagged" up for the usual hour. Through this delay many of the cows were forced to retain their milk—what they could of it—until after 6 p.m. Any cow owner can appreciate what such treatment meant to freshly calved cows, especially when it is learned that these cows had not been milked since the evening before. In future years, classes should be so arranged that the cows would be judged first and thus prevent undue cruelty, which must surely result in loss.

A real need of the exhibition is some fit place—an amphitheatre—wherein to judge the cattle. Every first-class show in the United States has such a building. The live stock interests deserve it. Seeing that the grounds are so well equipped otherwise it is a surprise to many people that an amphitheatre is lacking. In threatening weather, such as was experienced on Saturday, very little interest is taken in the judging, owing to the lack of accommodation provided. The grounds at the ringside is crude in the extreme and when compared with the scale of the splendid structure given to the so-called special attractions it would seem that

stockmen were far from getting their just due.

The Holsteins and most of the Ayrshires were judged on Friday last; the remaining Ayrshires, Jerseys, the Guernseys and the grades on Saturday. Holsteins were judged by H. H. Moyer of Syracuse, N.Y.; Ayrshires by M. F. Schank, of Avon, N.Y.; and Jerseys and grades by W. R. Spohn of Dallas, Texas. The awards are given elsewhere.

The exhibition in general is bigger and better than ever. The addition to the grounds, recently made, tends to relieve much of the old time congestion and affords ample room for still more growth. Entries in the horse and beef cattle classes are well up to the mark. The aggregate attendance at the time of going to press exceeds that of last year and with favorable weather throughout the remainder of the week there will be a substantial lead over figures of previous years.

## Balanced Rations

In reading current daily literature two such glaring misprints have been observed that the average farmer is apt to be seriously misled unless considering carefully what he is reading. For instance, one daily paper solemnly announces that "for daily maintenance the cow needs per 1,000 lb. live weight seven pounds of protein." Another current issue of a different paper prints "for daily maintenance a cow needs .01 lb. fat."

To put the matter right, let it be clearly stated that the accepted standards give the food of maintenance required daily by a 1,000 lb. cow as 0.7 of a lb. of protein, 7 lb. of carbohydrates, and 0.1 lb. of fat. The total digestible nutrients required, assuming that a 1,000 lb. cow is giving 20 pounds of milk testing 3.0 per cent fat, would be 1.5 lb. protein 10.6 lb. of carbohydrates 0.38 lb. of fat.—C.F.W.

## Time Well Spent

In visiting members of cow testing associations organized by the dairy division, Ottawa, the inspectors are sometimes met with this statement by those farmers who are inclined to drop weighing and sampling, "I haven't got the time."

In scarcely any instance can this be considered correct; evidence from farmers the whole Dominion over shows cow testing to be one of the best saving organizations ever introduced. Why? Because it shows definitely that many men have wasted precious time on cows that do not produce enough milk and fat to pay for the cost of feed. Thus, the very men who say they have "no time" to take up cow testing are the very men who unconsciously waste thousands of valuable hours. There is time, apparently, amongst the unthinking class of farmers for attending to thousands of profitable cows.

With a herd of 20 unselected cows (out of which three are not making any profit) it would take the small total of 20 hours during the whole year, spread over three days each month, to keep such simple records with certainty the owner to select with absolute the most economical producers. Why waste time year after year on cows that average only about 14 lbs. of milk a day for seven months, when a few minutes a month, plus a little brain power, will materially assist in building up a profitable herd?—C.F.W.

Credit to the Breeder.—"My pig, which Farm and Dairy sent me for a club of seven new subscriptions, is a dandy and is doing fine. It is a good feeder, well marked and a credit to the breeder. Messrs. H. S. Cross, Hill, Ont.—Nash, Brooks, Wentworth Co., Ont.

Issued  
Each Week

Vol. XXVI

Early maturing  
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TWO FACTORS in getting a good vision of a livestock are of great value. The first is to give the greatest

In reference to that ram at good mutton but is followed, the since higher sheep possession, in regard to m

EARLY maturing progress and be ready year, are most likely results. A weight, when lifted to 140 pounds from birth will profit producer, lambs requires strong, vigorous 200 pounds, spending from 100 to 1 LIBERAL FEEDING

DOMESTIC Liberal feeding, daily duty of every shepherd. The feed a mixture of with the addition little oil cake, so may come strong. The lambs should graze even before afterwards the feed be increased in the appetite and with this should of good alfalfa h until the time after ing them out to p

Throughout the one feature of liberal feeding, simply feeding petite of the sheep and at the feed should nutritious nature, the shambles is a sheep are of such utilize to advantage. It is not uncommon flocks that the br whatever, hence they are generally not present the shepherd's sheep.

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# FARM AND DAIRY

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## RURAL HOME

FORMERLY THE CANADIAN DAIRYMAN AND FARMING WORLD

Only \$1.00  
a Year

Vol. XXVIII.

FOR WEEK ENDING SEPTEMBER 9, 1909.

No. 36.

### PROFITABLE SHEEP RAISING ON CANADIAN FARMS

T. Reg. Arkell, B.S.A., Wellington Co., Ont.

Early maturing sheep of good mutton form, liberally provided with suitable feed, are sure to produce a profit. Some comment on the quarantine. The future of the industry forecasted

TWO factors enter into profitable sheep farming in Canada. These are the breeding of a good type of mutton sheep and the provision of a liberal amount of feed. The sheep must be of good mutton type, so that they will give the greatest gain in flesh for the food consumed.

In reference to the ordinary farm, this implies that the ram at least, must be pure-bred and of a good mutton breed. The better this requirement is followed, the greater will be the profit obtained, since higher prices will always be gotten for sheep possessing a high standard of excellence in regard to mutton type.

#### EARLY MATURITY AND ITS VALUE

Early maturity sheep, that will make rapid progress and be ready for market any time within a year, are most likely to give the best results. A sheep that will weigh, when liberally fed, 130 to 140 pounds within a year from birth will always be a profit producer. To get such lambs requires the use of a strong, vigorous ram, weighing 200 pounds, upon ewes weighing from 100 to 175 pounds.

#### LIBERAL FEEDING SHOULD PREDOMINATE

Liberal feeding must be the daily duty of every progressive shepherd. The ewes should be fed a mixture of bran and oats with the addition perhaps of a little oil cake, so that the lambs may come strong and vigorous. The lambs should also be fed grain even before weaning, and afterwards the quantity should be increased in consistency with the appetite and in conjunction with this should be fed plenty of good alfalfa hay and roots, until the time arrives for turning them out to pasture.

Throughout the entire feeding operations the one feature of liberal feeding should predominate. By liberal feeding is not meant wasteful feeding, simply feeding in accordance with the appetite of the sheep, or what they will eat up cleanly and at the same time appear satisfied. The feed should always be of a palatable and nutritious nature. Liberal feeding from birth to the shambles is a sure source of profit when the sheep are of such breeding as to enable them to utilize to advantage the food that is given them.

It is not uncommon to find among many grade flocks that the breeding ewes receive no grain whatever, hence the lambs that they do raise, and they are generally scarce, are thriftless and do not present the qualities of an admirable butcher's sheep.

During recent years there have been influences in operation that have led to a sacrifice of sheep in this country and a consequent decrease in the numbers raised. The imposition of a quarantine by the United States upon all Canadian sheep entering that country has been responsible for this condition to some extent. Canadian breeders of high-class sheep are dependent upon the United States for their most extensive sales. Canada is famous for the high quality of its sheep, and at international live stock exhibitions on this continent has indicated its reputation by carrying of the majority of the premier prizes. For this reason American buyers have always been eager to obtain high-class Canadian sheep for improving their flocks, and, Canadians have catered directly to this trade,



A Splendid Type of an Oxford Ram and his Enthusiastic Owner

This yearling Oxford Down Ram was first and champion at the Canadian National Exhibition, 1908. He was owned and exhibited by Henry Arkell & Son. The son, T. Reg. Arkell, B. S. A., bandry in the New Hampshire State College.

knowing that in this direction lay their most substantial and profitable sales. Naturally, the quarantine placed a damper upon the pure-bred sheep trade, from which it will take some time to recover.

However, the prospects for the mutton sheep industry are bound to improve. The sacrifice of breeding stock upon the market, that has occurred in the past, is likely to react owing to decrease in the number of sheep being bred and the smaller number that will in future go upon the market. Besides, the quarantine cannot remain permanent. In fact, its removal may be expected at almost any time. This will then most likely give an impetus to the sheep trade, so that it will by far exceed its former extent. Again, new regions being opened up in Western Canada should provide

an excellent field for sheep raising. The sheep industry, it may be expected, will soon enter upon a period of new development in which the possibilities seem unlimited and profits well assured.

### Canadian Meat Inspection

J. G. Rutherford, Veterinary Director General and Live Stock Commissioner

The Meat Inspection Service of the Department of Agriculture at Ottawa is carried on under the authority of the Meat and Canned Goods Act, a measure which received the Royal Assent at the prorogation of Parliament in June, 1907, and came into operation on September 3rd, of that year. Present-day sentiment in Europe and elsewhere, especially since the recent revelations in Chicago, is arrayed very strongly against the use, as human food, of any meats save those duly inspected and certified by proper government authority. It was in conformity with this sentiment, and chiefly with the object of preserving our valuable export trade in bacon and similar products, that the Meat and Canned Foods

Act was passed. With the view of clearing up any misunderstanding which may exist in the public mind as to the exact nature of the legislation under which the present Meat Inspection Service is conducted, the following explanation is given:

Before the Meat and Canned Foods Act was introduced in the House of Commons by the Honourable Sydney Fisher, the Minister of Justice was asked for an opinion as to the powers of the Federal Government with reference to Meat Inspection. His reply was that while these powers undoubtedly warranted the Federal Government in undertaking the inspection of articles exported from the Dominion or from one province to another, there was very grave doubt as to whether they would permit of a similar inspection of articles, the trade in which was confined within the boundaries of any one province. This provision was especially applicable to meat inspection, a subject intimately associated with public health, one of the matters which, since 1872, has been dealt with altogether by the provincial authorities.

#### PROVISION FOR MUNICIPAL MEAT INSPECTION

Provision is made either by the Municipal Act or by the Public Health Act of each province, and in some cases by both, for the establishment and carrying on of municipal meat inspection, and that this legislation has, up till now, in too many cases, remained a dead letter, or at best, been very ineffectively enforced, is no fault of the Federal authorities. Further, a little consideration will, I think, demonstrate the utter impossibility of any Federal Department undertaking the supervision, in all its ramifications of the local meat

trade, in every town and village throughout the Dominion.

On the other hand, under the provincial laws above mentioned, it is quite possible for municipalities to organize, at but little cost, a thoroughly effective system of local meat inspection, the machinery being, in many cases, already provided, and the additional expenditure, therefore, comparatively small.

The awakening of the public conscience on the meat inspection question might be expected as a result of the adoption, by the Federal Government, of a policy of inspection of meats for export and interprovincial trade, and the agitation now making itself felt in many of the larger centres of population throughout the country is, therefore not surprising. I am satisfied that once the Canadian public has become seized of the situation they will insist upon the adoption, by the various municipal authorities throughout the country of a much more thorough system of dealing with butchers and the meat trade generally than has hitherto been tolerated.

#### PUBLIC MUNICIPAL ABATOIRS

It does not appear to me that there is any need for or likelihood of conflict. We are setting a fairly high standard, and all that is required is for the municipal authorities to adopt, under the legislation now existing, regulations somewhat similar to ours, with the view of rendering unmarketable, diseased or otherwise unsound meats, which, under present conditions, cannot enter establishments engaged in export or interprovincial trade. The first and most important step in this direction will, it is needless to say, be the providing of public municipal abattoirs, as conducted under inspection methods similar to those required by the Meat and Canned Foods Act, especially as regards the admission either of live animals or their carcasses. The sooner the private slaughter house is abolished altogether, the better for all concerned, as most of the objectionable meats placed on the market emanate from these undesirable and unsanitary places.

The trade in home-killed dressed carcasses will also, for similar reasons, gradually be wiped out of existence, and although the abolition of this form of meat disposal will probably cause some temporary dissatisfaction among farmers, matters will soon adjust themselves and the profits to the producer will be in no way lessened, although the buyers and other offal hitherto utilized by the household will be no longer available.

#### PUBLIC ABATOIRS ARE A NECESSITY

The municipal abattoir is a modern necessity and must come. There are many among us, not yet old, who can well recollect when the number of hospitals in Canada would almost be counted on the fingers, and when a proposal to erect an institution of this kind in a small town was looked upon as indicating a mild form of insanity. How many of the communities now possessing modern and up-to-date hospitals would be satisfied to do without them? The same will be found true of the abattoir, and if no other argument could be advanced in favor of the Meat and Canned Foods Act than the fact that it has aroused and is arousing public opinion on the great and important question of a sanitary meat supply, this would, in my opinion, fully justify its being placed on the statute books.

Thirty-three Canadian establishments, which are engaged in export or interprovincial trade, are operated under the provisions of the Meat and Canned Foods Act, and all meats and meat food products from these establishments have undergone a careful and thorough inspection at the hands of the officers of this Branch of the Department of Agriculture, and are marked with the Crown and the words "Canada Approved," together with the establishment number. There are at present employed in these establishments 68 veterinary inspectors, all of whom have received a special training in meat inspection, and have

passed a searching examination as to their qualifications. There are also 11 lay inspectors whose duties comprise the supervision of the marking and shipment of goods.

#### THE INSPECTION

The inspection conducted in each of these establishments is as follows: All animals for slaughter are examined by a veterinary inspector on the premises before they are allowed to enter the killing floor. All animals found to be diseased, or showing suspicious symptoms of any kind, are tagged and held back until the eve of the day's kill, when they are slaughtered separately.

The inspector makes a thorough examination of the carcass and of all organs of every animal as it is killed. If these are found healthy, they are stamped with the Inspection Legend, the Crown and the words "Canada Approved," as also the establishment number. Any meats found, in whole or in part, to be diseased, or from other causes unfit for food, are immediately marked with a "Condemned" tag. Any carcass, in regard to the condition of which there is cause for doubt, is marked "Held," and set apart for further examination, at the conclusion of which the inspector decides as to its disposition. Condemned carcasses and organs, as also any meats which are at any time found to have undergone such deterioration as to unfit them for human food, are tanked with the non-edible products, under the personal supervision of an inspector.

#### THE NECESSITY FOR INSPECTION

A summary of the reports of the condemnations made by our inspectors during the last fiscal year show a total of 9,308 carcasses, 280,591 portions,

#### Worth \$5 a Year

Where I work they take Farm and Dairy and I enjoy reading it. I shall always read it as long as it is printed. I could have it if it cost me \$5 a year.—Harry Cable, Halton Co., Ont.

as also 358,212 pounds of meat, condemned as unfit for human food. This should demonstrate effectually the necessity which actually exists for a thorough system of meat inspection.

When it is remembered that these establishments under inspection handle only animals of the best class procurable, the conditions which exist in the ordinary private slaughter house, conducted without inspection or official supervision of any kind, may readily be imagined.

Boards of Health and Municipal authorities have been too long neglectful of the necessity for intelligent action in the matter of meat inspection. It is the duty of every man to see that his family, as well as himself, does not eat diseased or unwholesome meat. In places where establishments under Federal inspection do not exist, safety in this regard can be secured only by the establishment of a municipal abattoir, conducted under the constant supervision of a skilled professional inspector.

#### Management of the Corn Harvest

L. D. Hankinson, Elgin Co., Ont.

Corn harvest should commence as soon as the grain has reached maturity. This stage is usually ascertained by the color of the outer husks, which have a white appearance when ripe. It is a mistake to leave corn later than this stage. Great losses may result through the effects of frost, and, again, the greener the stalks can be cut after once mature the more valuable will be the fodder. Where ensiling is practised this is especially important, as very dry stalks make a poor quality of ensilage and does not keep as well as it will not pack properly in the silo.

Corn grown for husking should be shocked immediately after cutting. I prefer to put it in

rather large shocks as they stand better and hold storms better thus resulting in better fodder. The shocks should stand until thoroughly cured before housing or husking. If husking is to be done by hand we generally find it fit to commence in about two or three weeks. I prefer husking out in the field rather than inside as the grain may be allowed to remain out in the sun for several days to dry and harden before it is stored.

#### Influenza in the Horse

Dr. H. G. Reed, V.S., Halton Co., Ont.

Influenza is a disease of very common occurrence among horses. Rarely does a year pass without one or more outbreaks of the disorder. It is no respecter of individuals; the old and the young, the vigorous and the most delicate are alike, subject to its ravages. One attack does not render an animal immune from further outbreaks, the same animal sometimes suffering from two or more attacks in the same year. Some animals however, because of constitutional predisposition are more susceptible to the contagion and usually manifest more serious symptoms than do others of a more vigorous constitution.

Influenza is one of the most infectious diseases from which horses suffer, the contagion is volatile; it floats in the atmosphere and usually gains an entrance to the system in the air that is breathed, although it is thought possible that the food may sometimes be the medium by which the infection enters the system.

#### SUBJECT TO COMPLICATIONS

The disease in itself is not usually of a serious nature although grave complications are liable to develop. Like La Grippe in the human family—it is thought it is much akin—if there is any weak spot in the system it is pretty sure to find it out and set up more or less serious trouble. Congestion or inflammation of the lungs is one of the most common complications. Occasionally we find heart weakness or derangement of the nervous system and in the case of brood mares abortion will sometimes follow.

The symptoms are first a depressed and languid appearance often followed by a loss of appetite. There is usually a slight cough with a discharge from the nostrils. The eyes are often weak with a discharge of tears over the face. The throat is sore and there is found more or less difficulty in swallowing, so much so in cases that when the patient attempts to drink the water will run out through the nostrils.

As the disease advances the legs will swell as also in some cases the sheath and other dependent parts of the body.

#### CARE OF THE PATIENT

In the majority of cases unless complications set in medicinal treatment is not necessary. The patient should be kept dry and warm and great care should be taken to see that there is an abundant supply of fresh air. A horse suffering from this disease and confined in a poorly ventilated stable such as are to be found in too many of the bank barns in the country is almost sure to suffer from some lung complication and develop serious symptoms. Better keep him in even a cold stable with plenty of fresh air, the body being kept warm with blankets. Give succulent, easily digested food. If unable to drink properly, hold the pail of water so high that he can drink without lowering his head. An occasional hot mash is useful. It is more easily digested and the steam rising from it will soften the inflamed throat and air passages and help to relieve any cough that may be present.

No horse should be allowed to do any work until he shows signs of getting better. Many a good horse has been ruined for life by being compelled to work while suffering from what may have been considered a very mild attack of influenza, the result being broken wind, or roaring or other more or less serious trouble.

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**Co-operative Silo Filling***D. A. McPhee, Prescott Co., Ont.*

Co-operative silo filling has much to commend it. Four years ago, three of my neighbors and myself clubbed together and purchased a blizzard blower. This blower cost us \$140, of which each of us paid an equal share. We then rented a 14 h.p. engine, one that our township uses for crushing stone. This engine cost us \$12 for the season, \$3 each. (We have been using it every year since. As soon as we are unable to rent an engine at a reasonable figure, we will purchase one of our own.) A year later we purchased a corn binder, each man paying an equal share of this also.

One member of our organization runs the corn binder. He does all the cutting for the four. Another member runs the engine. The other two look after the blower. Each member looks after his own part of the work and by this means of management, there is never any trouble. Two or three days before the first silo is to be filled the corn binder is started. It is kept going until all the corn is cut. The member that has his silo filled first this fall will be second next fall and so on until the first shall be last and the last first.

**MANNING THE OUTFIT**

Where the corn is close to the silo, three teams can keep the blower going steadily. If the corn

is so we require very little outside help. It generally takes about 10 hours to fill a stave silo 12 by 30 ft.

**OVERCOMING DISADVANTAGES OF SYSTEM**

About the only disadvantage that this co-operative system has, is that the silo is filled so quickly that it has not time to settle and consequently as much corn cannot be put in as when filling took four or five days. All our silos are outside and are built of staves. The disadvantage referred to is overcome to a great extent by placing temporary boards six feet long, all around the top of the silo. This enables us to fill the silo about four feet higher than the top so that when the silage settles it will not be very much below the top of the silo.

This co-operative system has worked well with us. The silos are filled more quickly and more easily and much cheaper than where an individual owns a cutting outfit and has to hire most of his help.

**Pasturing Will Eradicate Sow Thistle***Hy. Glendinning, Ontario Co., Ont.*

My article on the sow thistle, which appeared in Farm and Dairy June 24, has provoked a good deal of discussion. Some correspondents asked for an easier method of eradication than the one suggested. The majority, however, seem to think

chased a farm that was rented at the time of purchase. It had a bad patch of nearly an acre of sow thistles on a piece of black, mucky land that was wet. I arranged with the tenant, who had one more year on the place under the lease, to sow red clover and timothy seed with his grain on the greater part of the farm, this field included. His crop of grain where this patch of thistles was, was nil. The same might be said of the catch of clover and timothy. Everything appeared to be smothered out by the thistles.

**PROOF OF THE EXPERIMENT.**

The farm came into our possession in the fall, the first thing we did was to put a tile drain through this piece of land. The next season the field was cut for hay. On this piece there was practically nothing but thistles. The following years the field was allowed to run in pasture and the cattle ate them off and the natural grasses began to come in. In three years from the time the field was turned to pasture, there was not a sow thistle to be found. The only labor we had in clearing it was the underdrain that was put in. The cattle did the rest.

I fully agree with Mr. Howett, Mr. Fraser, and "Weed Fighter" that we need co-operation to fight this pest. A law making it compulsory for every man to keep this plant from seeding would be a good thing. But, would it be observed any better than other Provincial laws for the destruction of noxious weeds?

**Grinding Grain at Home***I. M. Law, Durham Co., Ont.*

Loss from feeding whole grain is considerable. Reports of Experiment Stations in Canada and the United States invariably state that loss resulting from feeding grain whole to cattle and hogs is from eight to ten per cent. Even for horses with good teeth it is advisable to feed grain crushed if for no other reason than that the varieties of grain grown may be kept pure for seed.

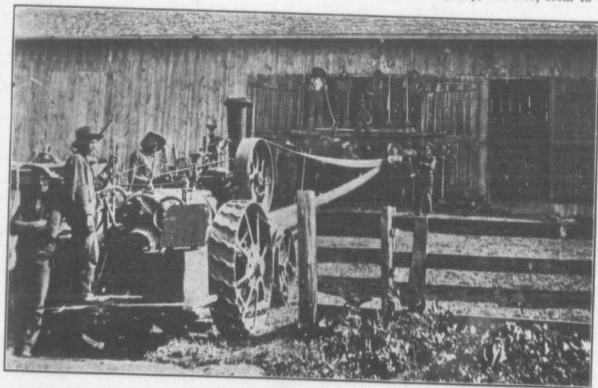
It is common for 1,000 or more bushels of grain to be fed annually on individual farms. When this fed in a whole state it would mean a loss of 80 bushels or more. This figured at prices current in late years would be worth about \$30. Interest on capital invested in a windmill, or a gasoline engine, and a grinder would not exceed \$10 or \$12. The wear or depreciation of machinery would not exceed \$10. If we charge this \$20 all to grinding, we will be doing the pumping and cutting of the roots and the feed, free.

We grind our grain with power from a windmill. It has worked well for 13 years. The initial cost was \$140 with post grinder complete. For 13 years, it ground over 2,000 bushels annually,—the grain fed on two places. The total cost for repairs and oil in that time was \$10; a cheap power to be sure, the cost of grinding a bushel being approximately one-third of a cent.

Had we to take that grain to a grist mill, it would cost \$25 to grind the 1,000 bushels. But that is not all. The worst feature of it is that many millers take a toll also, in many cases it amounts to five pounds on a bag. A distinct advantage of home grinding is that one can grind to any size desired, fine or coarse to suit the different animals to which it is to be fed. Grinding at home can be done on disagreeable days when one could not go to the mill.

A mistake is generally made in over rating farm powers. The grinder, to do good work, must be driven at a very high speed. It is advisable to get the under sized grinder and increase the speed, thus the ground chop will be fine and of increased feeding value to the stock. Most any of the grinders do good work when supplied with plenty of power.

I am well pleased with Farm and Dairy. It is of great help to the farmers.—J. W. Young, Welland Co., Ont.

**A Farm Scene Typical of the Season**

The co-operative principle is so generally made use of in threshing could be applied much more widely elsewhere in farming to the great advance and profit of those concerned. Much of the more expensive farm machinery could just as well do service on two or more farms, while an exchange of labor, though on a smaller scale than is necessary in threshing has often in recent years been made to solve the labor problem. The illustration was taken on Mr. J. Taylor's farm, Peterboro Co., Ont., by a special representative of Farm and Dairy.

field is a distance from the silo, the fourth team will be required. It generally takes four men to load the corn on to the waggon. Two men are required at the blower, one to feed the machine and the other to help the teamsters unload the corn. Two men are required in the silo to tramp and pack the corn. A 12 pound stamp is used to pack the corn around the edge of the silo. This pounder packs the corn much more firmly than when tramping alone is practised.

The first two years that we ran our outfit, we had some trouble in keeping the corn properly mixed in the silo as it went in so fast. We overcame that trouble by taking a bag and cutting the bottom out of it and attaching to it a pail without a bottom. The free end of this bag was placed in the hood of the blower pipe. A boy or a lazy man, sat on top of the silo and by means of this contrivance directed the corn to any part of the silo that he wished. This manner of distributing the corn is much easier than mixing it with forks and it does the work much better. It generally takes about 12 men and one or two boys to run outfit like ours. Some of our members have two or three sons and the others keep one or two hired

that my method is too easy. Who shall be the judge?

What I advocated, and what we follow on our own farm is a short crop rotation. We find that this keeps sow thistle in check. We have had sow thistle in our section for the past 15 years and on the whole there are fewer sow thistles this year than there were seven or eight years ago. That statement is not made in regard to any one farm, but to the section as a whole. Some farms that were bad a few years ago, are quite free from them now, while the reverse is the case in other instances.

**PASTURING WILL ERADICATE IT**

The point that appears to have created the greatest amount of discussion is my suggestion to those whose farms are practically overrun with the thistle. I advised them to pasture such land. This practice is recommended in extreme cases. Some have doubted the efficacy of the plan. "Cynicus" says, "Pasturing may kill sow thistles in Ontario Co. I have doubts about it killing the vigorous plants that grow in Wellington County." Permit me to give you my experience with pasturing this plant. About nine years ago I pur-

### Holstein-Friesians at Toronto

Holstein-Friesians were out in much larger numbers this year than in 1908. The exhibit is working up to more of what it should be. Many of those exhibited did not show the fitting that spells so much of a ring. Animals that are good enough to go to Toronto should be good enough to fit up properly. In this connection, the judge, Mr. Moyer made mention of the animals at two years ago, particularly the Logan herd. The exhibit this year would indicate that Holstein breeders are again coming to see that it pays to show their breed and to keep them before the public and at Toronto, the greatest of our exhibitions. The advertising secured from exhibiting at this fair is many times worth its cost and is to be commended to our breeders. Those exhibiting were James Rettie, Norwich; C. E. Smith, Scotland; G. W. Clemons, St. George; S. Macklin, Weston. The Tretlow Model Farm, Weston; and A. E. Hulet, Norwich.

The aged bull class brought out four entries. Macklin took first with Schulling Sir Posch, a grand, thick, even bull of great size, with a good shoulder, large middle and good quarters. Second prize went to Clemons with Sir Mercedes Teake, a very even bull though of less weight than the first prize bull. Rettie got third, Smith 4th.

Bull two years old.—1st, Tretlow Model Farm with Lord Cornelius Teusen, a very evenly balanced bull of good quality. Rettie took second, Hulet, third.

Bull, one year old.—Smith captured first with Lakeside Model Wayne, an even ranging fellow and a splendid handler. Rettie second with Count Mercena Favorit, a hulet set, but shorter coupled bull. Hulet received third, Macklin fourth.

Bull calf under one year.—This was a big class, thirteen entries. It was a mean one for the judge as there were a great variety of sizes and ages represented in the lot. But to get first with Doctor Schulling, a light, grower, even, well developed fellow. Rettie also got second with a prime little chap that went to show that it was not always that big one that wins. Clemons got third and fourth, Hulet fifth.

Bull calf, since January 1st, 1909.—1st and 4th, Hulet; 2nd, Rettie; 3rd, Smith.

The senior and grand bull championship was carried off by Macklin's Schulling Sir Posch; junior champion, Smith's Lakeside Model Wayne.

#### COWS

The senior or aged cow class is always an interesting one. Nine mammals of the dairy, with udders distended, lined up before the judge, who in his decisions in the cow classes seemed to lay more stress on the udder. His first award was not popular with some; it went to Macklin's Rosalind Hacker, a fine, rangy open cow with excellent veins and a pleasing udder. Rettie had to be content with second on De Kol Pauline's Sadie Vale, a well fitted cow of a distinctly milky sort. Clemons got third on Beauty De Kol, a grand, good, business-like cow with an extra good udder and of good dairy type which would make a fine cow of place higher up in the awards. Clemons also got fourth, Macklin fifth.

Cow, three years old.—1st and 2nd, Rettie; 3rd, Clemons; 4th, Hulet. The first three in this class were an extra good lot and were very evenly matched.

Heifer, two years old.—This was a very heavy class, the five winners being exceptionally good. 1st and 2nd, Hulet; 2nd, Rettie; 4th, Clemons; 5th, Macklin.

Heifer, one year old in milk.—1st, Smith, 2nd, Rettie, these two being the only entries.

Heifer, one year old, out of milk.—

1st, Macklin; 2nd and 5th, Rettie 3rd and 4th, Clemons.

Heifer calf, under one year.—1st, 3rd and 4th, Clemons; 2nd Macklin.

Heifer calf, calving after Jan. 1st, 1909.—It was a grand class. It seemed too bad that there were not six prizes instead of three, as these were a very even, milky bunch, though the three winners and the other's beaten "just a little." The awards went 1st, Macklin; 2nd, and 3rd, Rettie.

Four animals, the progeny of one bull, always an interesting class, and this one was no exception to the rule. It required some time for the judge to form his decision in this instance. The bunch before him were a lot that anyone might be proud to own. Macklin got first, Rettie 2nd, Clemons 3rd.

Herd, one bull and four females.—While there was no lack of interest in the former class, enthusiasm ran higher in this one. It was a grand sight to see 30 cow herds in the ring, each headed by a cow and the cows all looking their best possible with all the udder that "bagging" could give them. Rettie was given 1st, Macklin, 2nd; Clemons, 3rd; Hulet 4th.

Young Bull and four females.—Rettie, 1st; Hulet, 2nd; Macklin, 3rd.

The senior and grand champion went to Macklin's Rosalind Hacker, a cow which in the judge's eye, and as he expressed it "was a near the right pattern. An elegant individual, well balanced and with the wedge shape, whose good qualities started from her nose, such a cow that if a man had 30 like her he would have something worth while." Macklin got the junior championship also with Bell Posch, a heifer one year old out of milk.

### Ayrshire Awards at Toronto

Ayrshires do not make the showing at Toronto that they did a year ago. The representation, however, is most creditable. Any lack may be laid to the fact that a strong herd of Mr. R. R. Ness is showing at Victoria, B.C. and at Seattle, and hence were not able to enter the Canadian National of 1909. Considerable strong competition was a feature of the Ayrshire ring. The young stock was fair good lot. Some of the older stock was not fitted as it should have been. Robt. Hunter & Sons, were out with very strong showing and succeeded in carrying off much of the prize money. A Hume & Co., Menie, and Wm. Stewart, Jr., of Menie, the veteran exhibitor of Ayrshires, were both out with large entries. Mr. P. D. McArthur, of North Georgetown, Que., who beside the others, is comparatively a new comer, having exhibited last year for the first, made strong showing. He landed the red ribbon with Netherhall Milkman, the bull which was so highly commented on by the judges at Toronto last fall and which swept everything in his class and came close to winning over the National champion Barcheskie King's Own. This bull has probably been overdone and is slightly down in the balance shown in other respects he is the very embodiment of dairy type and Ayrshire characteristics. Hunter took second and fourth; Stewart, third; Hume, fifth.

#### MALLES

Aged bulls were the first to be judged. The entries stood in line for the ribbons. McArthur landed the red ribbon with Netherhall Milkman, the bull which was so highly commented on by the judges at Toronto last fall and which swept everything in his class and came close to winning over the National champion Barcheskie King's Own. This bull has probably been overdone and is slightly down in the balance shown in other respects he is the very embodiment of dairy type and Ayrshire characteristics. Hunter took second and fourth; Stewart, third; Hume, fifth.

Bull two years old.—a single entry came before the judge, Barenock Bonnie Scotland (imp.), owned by A. Hume & Co. This bull in many respects is a very fine individual and appeared to make a strong impression upon the judge who said, "Remember

he is only a two year old, another year will make a great difference."

Bull one year old.—1st, Hunters, with Lessnessock Vulcan (imp.) a likeable rangy bull of good Ayrshire type, though not a bagger but in depth. 2nd, Hume; 3rd, Hunters; 4th McArthur. Messrs. Hunter, and many other Ayrshire men consider their 3rd prize bull, Barenock Victor Hugo, the better bull in spite of the judge's ruling. He is a grand good yearling, and, barring a little shortness and depth in neck, he is about as nice an individual as a good yearling. Hume's bull is a good rangy fellow and but for his behaviour in the ring should have stood higher.

Bull calf, under one year.—This class was not as strong as we should like to have seen. Hunters won 1st and 3rd; Stewart 2nd; Hume 4th.

Bull calf, calved after Jan. 1st, 1909.—1st, 1st and 2nd; Stewart 3rd and 4th.

Trouble stared the judge in the face when he came to decide the senior and grand bull championship. It was evident from the outset that Hume's two year old was a favorite with the judge. After lengthy cogitation the coveted trophy was handed out to the two year old, Barenock Bonnie Scotland. They are two fine bulls," said the judge. "An Ayr would probably make no mistake in placing them either way. A slacked back in an Ayrshire bull, however, and he would get over." The champion is a rangy fellow of good Ayrshire characteristics, but is up too far from the ground and is light in the barrel and heart of it. On the other hand Netherhall Milkman, though it is true that he is somewhat low in the back, is a grand dairy bull—one of the grandest in the show—one about which everything is dairy and good for which his owner refused \$850 last winter.

Junior championship.—Lessnessock Vulcan, owned by the Hunters.

#### FEMALES

Cow, four years old and upwards.—This class fell short of what it was last year. Eight matured producers, however, were lined up for inspection. Hunters' Castleman's Violet (imp.), the cow that took fourth place last year, was given premier honors. She is a grand type of an Ayrshire cow and while she might be larger, she justly merited her award. Hunters' Barboigh Big Nancy the premier cow of the last fair got second. She, while a grand cow, is not in her old time bloom and has been in milk for some time, which accounted for her failure to again stand at the top. Hume, third with Annie of Warwick, a good strong dairy cow. McArthur fourth with Snowflake, a big showy cow, but not of as good form as the others. Stewart fifth, with a cow that looked to be a producer, though not a show cow.

Cow three years old.—1st Hume, Clerkland Kate 2nd, a cow that excels in udder, she being near perfect in this particular. 2nd and 4th Hunters. 3rd McArthur.

Cow dry in calf.—1st and 3rd, Hunters; 2nd, Stewart; 4th, McArthur.

Heifer, two years old.—It was a close stand as to where the prizes should be placed. 1st and 4th, Hunters; 2nd, Hume; 3rd, McArthur.

Heifer, one year old, out of milk.—1st, Hunters, 2nd, and 3rd, Hume; 4th, McArthur.

Heifer calf, under one year.—1st, Hunter; 2nd, McArthur; 3rd, Stewart; 4th, Hume.

Heifer calf, calved after Jan. 1st, 1909.—1st, Hunters; 2nd and 3rd, Stewart.

Female, senior and grand championship.—Hunters, Castleman's Violet.

Female, junior championship.—Hunters' Lessnessock Sweet Pea (imp.)

ters; 2nd, Hume; 3rd, McArthur; 5th, Stewart.

Young herd.—1st, McArthur; 2nd, Hume; 3rd, Stewart; 4th, Hunters.

Four animals, the progeny of one bull.—1st, McArthur; 2nd, Hume; 3rd and 4th, Hunters; 5th, Stewart.

### Jerseys, Guerneys and Grades

Judging of the Jerseys and Guerneys commenced on Saturday morning. Owing to the threatening weather little interest was evinced by the public aside from those directly interested in the goats and in the breeds. W. R. Spohn of Dallas, Texas, who judged the Island breeds last year, again took the ribbons. B. H. Bull & Son, Brampton, David Duncan, the Don and Wm. Mackenzie of Kirkfield were the principal exhibitors. The awards follow:

Bull three years old and upwards.—1st, Kirkman with Peat of Kirkfield, a bull that took first last year and one that possesses Jersey expression well defined. He conforms very close to the dairy type and all through the body.

2nd, Hume, who is the best of the Jersey man. Bull & Son took 2nd on Brampton Jolly Oaklands, a stronger looking animal than the first prize bull with a typical Jersey head and neck of good construction. Bull & Son also took 4th. Duncan took 3rd on Fontaine's Boyle, a very strong bull but not of quality equal to the others. Bull, two years old.—1st, 3rd and 4th, all went to Bull & Son. Their first prize animal Brampton Emmons Raleigh is an exceptionally strong show bull, possibly slightly undressed, though in other ways all that one could wish for.

Bull, one year old.—Duncan captured first with Golden Jolly of Don; 2nd, Bull & Son; 3rd, Mackenzie; 4th, G. M. Freeman of Box Grove, Ont.

Bull calf under one year old.—Bull & Son, captured the four prizes in this class.

Bull calf, calved after January 1st, 1909.—1st and 2nd, Bull & Son; 3rd, Duncan. The senior and grand championship was awarded to Mackenzie's Pearl of Kirkfield. The junior championship went to Duncan on Golden Jolly of Don, a very fine individual of much promise.

#### JERSEY COWS

Cow four years old and upwards.—This class lacked the interest that was manifested last year. There were fewer entries and fewer onlookers and the judge owing to the threatening state of the weather made short work of placing them. Bull & Son got 1st on Mon Plaisir's Fanny, an ideal dairy cow of almost perfect type, prominent eye, good nervous system, and grand quality. She showed exceptionally good veining and although she has been in milk for nearly a year, she exhibited a grand udder. Second and 4th went to Bull & Son with Brampton Primrose and Brampton Miss Napoleon. Mackenzie was awarded 3rd on Golden Jolly's Champion, a cow of less capacity and of type not so nice as those as those placed higher.

Cow three years old.—1st and 2nd, Mackenzie; 3rd and 4th, Bull & Son.

Cow, any age, with two of her progeny.—1st, Bull & Son with a heifer in milk and calf, making a strong showing; 2nd, Bull & Son.

Heifer two years old.—This was a very fine class. Judge Spohn remarked that he never judged a better one. 1st Mackenzie with Meadow Grass 2nd of Kirkfield, a beautiful animal of type beyond criticism. Mackenzie also took second and 3rd, and was commended for a better one on another. Bull & Son took 4th with a very high-class heifer.

Heifer, one year old, in milk.—1st, Duncan, 2nd, 3rd and 4th, Bull & Son.

(Continued on page 9)

FARM  
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### Fall E

Is fall for early sowing? Will it be that clover? 3. How much? 4. How sown? 5. How sown?

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## HORTICULTURE

### The Fruit Situation

P. J. Carey, Dominion Fruit Inspector, Toronto.

All fruit except that in hands of the co-operative associations has changed hands more than once in many cases, the small dealer buying from the grower and then turning over to the larger handler. These methods of handling the crop are perhaps more in evidence this season than usual. The feeling is strong all around with dealers quite hopeful. The European dealers are making their annual tour, but are going careful. Early varieties are short, and all available lots of Duchess, etc., are being picked up and sold at good prices, f.o.b., mostly.

The weather conditions have been unfavorable for the landing of the fruit in good condition. On account of the late spring shortening the growing period, the fruit promises to be small in size in many sections, unless weather conditions improve. There is a great variation in quality, changing from very good to very poor, even in the same county. What may be said of short crops, which is the case in many sections, we are far from an apple famine.

The situation now calls for prudence on the part of both grower and dealer. They should profit by the experience of 1907 and not get up and crowd into the market large quantities of trashy fruit. Recklessness along this line possibly may convert what looks like a season of moderate supplies and good demand, into one of perhaps heavy supplies of irregular quality and possibly disaster. It is a rare season indeed when the appleman is seen sailing close to the rocks. Let us hope that this is that rare season.

### Ontario Fruit Report

Early apples are much scarcer than usual, but there is a good promise of the winter stores, which are most in demand for export. A number of complaints are made that some of the fruit is dropping from the trees owing to drought, and also that many apples are small in size. The codling moth has been rather common this season, and there will likely be a full share of the wormy fruit where not sprayed, but so far reports are said to be remarkably free from spot and other fungus attacks.

Pears are described as being from light to good in yield. Plums are variable in yield, those who sprayed at the proper time getting excellent results. The curculio did much injury to plums where no spraying was done, and odd reports of rot have also come in. While some full yields of peaches are reported, the entire crop will be only a medium one. Cherries were plentiful this year, and of unusually fine quality. Grapes again give promise of a good return, and so far as regularity of yield is concerned is now regarded as one of our most consistent fruit crops.

### Niagara District Fruit

Mr. W. H. Bunting, President of the Niagara Peninsula Fruit-growers' Association, recently exhibited on the St. Catharines market, probably the largest peach of the Triumph variety yet grown in that district. The peach was picked on the Carleton Place Farm, owned by Mr. Bunting. It measured nine and a quarter inches in circumference and weighed seven and three-quarter ounces.

Mr. Bunting said that the peach crop is very large, far better than last year, and the peaches themselves are of fine quality. Plums are fairly

plentiful, but pears are only medium. Grapes this year will be even more plentiful than during the past few seasons, and the fruit will be the best in quality for years. The weather now is favorable to an early crop, which will greatly reduce the danger of loss by frost towards the end of the season. Mr. Bunting expects that his farm alone will yield over 12,000 baskets of peaches.

### Orchard Ladders

W. S. Blair, Macdonald College

The accompanying cut may suggest some improvement in ladders commonly used in the orchard. The common step ladder, as shown in the center of the cut, running from four to twelve feet, can be obtained from almost any hardware firm at a reasonable rate. This type of ladder cannot always be used to advantage.

The pointed ladder shown to the right is one of the easiest to construct and one of the most serviceable. The rungs of this ladder should not project over the sides as shown in this one, but should be flush with the side. The lumber used should be one and a half by two inches and the steps can be made one inch by one and a quarter inches lumber set in slightly at the bottom and nailed securely. The back brace, or leg, is fastened between the two side pieces by a bolt and when not in use can be folded in and the ladder moved from place to place with ease. This same



A Variety of Useful Orchard Ladders

style of ladder can be made without the back leg as a brace, depending upon a limb to support the ladder. I prefer the extra leg, however, as it can be used either way, and does not materially add to the weight of the ladder. The advantage of having a wide step, say two to two and half inches, over one inch wide is that it is not so tiresome on the feet, especially should one have on thin sole shoes. The steps are usually placed from 12 to 13 inches apart. The bottom of the ladder is usually two feet from outside to outside of side pieces, and may run to a point at whatever height desired.

The ladder to the left is a rigid one with a platform at the top 18 inches by 18 inches. This style of a ladder is very useful, one being able to stand on the top. It can be made to any desirable height and by proper bracing can be made very light. A ladder of this type about four or five feet high will be found extremely useful for gathering from the lower limbs. It can be made wider and any old lumber used for its construction. The one in front of the high rigid ladder is one of these, only that it is much shorter, being only 18 inches high. It is used in its construction.

The common extension ladder as shown at the back can be used, on some of the very tall trees to advantage, but it is not generally required.

The Japanese ladder, shown below this step and platform ladders, is of doubtful value. It is light, easily worked into places where others will not go, and will often be found very useful.

Everything considered, the pointed ladder with or without the back as a brace, will be found to be the best all round ladder of the lot, although one of each of the different kinds shown will be found desirable if many apples are to be picked.

Now is the time to have a supply of ladders made so that when harvesting is on no delay will result; if a plentiful supply are at hand, one is surprised how much more quickly the crop can be gathered, even by the same number of pickers.

### For Fruit Growers and Gardeners

Are you interested in fruits, flowers or vegetables? If so, send for a free copy of THE CANADIAN HORTICULTURIST, which is published in Peterborough, Ont., in the same office as Farm and Dairy. The September issue of THE CANADIAN HORTICULTURIST is filled with valuable information on all of the subjects mentioned in the articles that deal with fruit and fruit growing are the following: "Marketing Early Grapes"; "Pre-cooling Fruits for Shipment"; "Plant Broccoli"; "The Famous Apple"; "Keeping Bees in the Orchard"; "Ontario's Export Apple Trade". The fruit news of all the provinces is given in letters from correspondents. Accurate reports state the present conditions of fruit crops and the outlook.

In the vegetable department articles will be found on harvesting potatoes, asparagus nests, ginseng culture and so forth. Points to note for home garden are given in articles on hedges, peonies, bulbs, managing parks and others. The seasonable hints, that tell what to do with fruits, flowers and vegetables this month, also are worth a year's subscription to the magazine. The issue is profusely illustrated.

Send for a sample copy and, if you like, send the money for a subscription—20 cents a year or \$1.00 for two years. Subscriptions sent in September will start with the January 1910 issue and the remaining three issues of this year—October, November, December—will be sent free. Address, THE CANADIAN HORTICULTURIST, Peterboro, Ont.

### Fruits in Prince Edward Island

J. A. Moore, Queens Co., P.E.I.

Apple growing will yet be a very profitable industry on Prince Edward Island. The trouble has been that people plant a few of this, that and the other variety in order to have a supply for home use. But now, they have seen their mistake and for a few years past have been planting in blocks of fruit of a few of the single varieties. Hence, it has been almost impossible to make any considerable shipment of any one variety.

I have 400 trees, 200 of which are Wealthy, probably the most profitable variety for Prince Edward Island. The balance are made up of Baxter, Ben Davis, Crimson Beauty, Longfield and Duchess, with a few others in small lots for exhibition purposes.

Generally speaking, apples are only fair. Yellow Transparent, Duchess and Wealthy are good. Other varieties are variable. The canker worm has been getting in its work, causing fruit

to fall prematurely. The aphid is still in evidence. Plums are a light crop.—J. C. Black, Colchester Co., N.S.

Apples are only a medium crop, but still a better crop than last year. Buyers are paying \$1.00 to \$1.25 on the tree with business fairly active. Apples are clean.—Harry Dempsey, Prince Edward Co., Ont.

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## POULTRY YARD

### Roup—Its Symptoms and Treatment

B. Smith, Lambert Co., Ont.

Roup is one of the most frequent and prevalent diseases of poultry. In its advanced stages it is very dangerous and generally proves fatal. It may be checked if taken in time, and a cure result.

#### SYMPTOMS

Roup is somewhat varied in its attack. The most reliable symptom is noticed when the fowl is on the roost, a rattling sound is heard which sounds like water thrown on a fire. This noise is caused by the fowl breathing through a clogged wind-pipe and nostrils. The eyes become inflamed. A watery discharge from the nostrils may be observed and which swells, and as the disease advances the swelling generally increases sometimes enough to obstruct the sight. The eye may even be fatally injured by the swelling. Finally the nostrils become filled by the matter hardening in them and the fowl can only breathe through the mouth.

#### CAUSE

Roup is nothing but a neglected cold which may be caused in different ways, viz., roosting in damp apartments, particularly if manure is allowed to accumulate under the roosts which pollutes the air. Draughts of cold air passing above them in these roosting apartments will also cause it.

#### TREATMENT

Many different methods, several of which are reliable, are advanced for the treatment of roup. First, place the fowl in a dry, warm quarters, keep out all draughts of cold, and give it feed hot bran and mashed potatoes and meat. Inject kerosene oil into the nostrils. When the disease is first observed give the fowl a dose of epsom salt, and afterwards give a pill containing two grains of quinine, morning and night. When the disease is far advanced, the only sure way to be rid of it is to use the hatchet, which is perhaps best at any stage. Be sure to remove the affected fowls. One fowl drinking from a pan of water may infect a dozen or more. Disinfect all drinking fountains and feed troughs to prevent the disease from spreading.

### How to Produce Good Eggs

The most important requisites for the production of good eggs are summarized in a United States government bulletin as follows:

1. Hens that produce not only a goodly number of eggs but eggs of moderately large size (weighing 2 ounces each on an average). Plymouth Rocks, Wyandottes, Rhode Island Reds, Orpingtons, and Leghorns or Minorcas are the best on egg farms as varieties that may be expected to do this.
  2. Good housing, regular feeding, and watering, and, above all, clean, dry nests.
  3. Daily gathering of eggs, and when the temperature is above 80 degrees, gathering twice a day.
  4. The confining of all broody hens as soon as discovered.
  5. The rejection as doubtful of all eggs found in a nest that was not visited the previous day. Such eggs should be used at home, where each may be broken separate, where each may be broken separate, where each may be broken separate.
  6. The placing of all summer eggs, as soon as gathered, in the coolest place available.
  7. The prevention as all times of moisture in any form coming in contact with the eggshells.
- The diet used of young cockerels before they begin to lay the hens. Also the selling, or confining of old

male birds from the time hatching is over until cool weather in fall.

9. The using of cracked and dirty eggs as well as small eggs at home. Such eggs, if consumed when fresh, are perfectly wholesome, but when marketed are contaminated against and are likely to become enteric loss.
10. The marketing of all eggs at least once a week, and oftener when convenience allows.
11. Keeping eggs as cool and dry as possible while on the way to town and while in country stores.
12. Keeping eggs away from musty cellars or bad odors.
13. The use of strong, clean cases and good fillers.
14. The shipping of eggs to the final market at least once a week and as much oftener as possible.

### Poultry at the O. A. C.

The poultry department at the Guelph Agricultural College is of somewhat large proportions, and the most recent addition is an up-to-date incubator cell, a substantial brick building, 60 x 40 ft. It contains besides incubator rooms, one large and two small. The large room is used for the practical work in connection with incubating. The two small rooms will be used for experiments. Professor Graham attributes considerable of his success to the thorough ventilation he has in his incubator rooms and in fact says that this is the first year that he has been troubled with so called white diarrhoea, owing he says to the fresh air provided.

#### FARMING CHICKENS OUT

The most unique feature in connection with the department is the system Professor Graham has of farming his chickens out. The chicks are not kept in the old runs as formerly but are put out on the farm. Some are put along the edge of an old gravel pit around which shade trees have been planted for the purpose of hiding the pits. A colony was put at the edge of the trees and the chicks allowed the free run over the adjoining pasture fields. Another colony was found at the edge of the corn field and the chicks were allowed the free run through the corn and the way they were growing proved that this system of rearing the chicks is satisfactory as far as the chicks are concerned. He also had them placed in the orchard, in fact any where that he could find available space. Those in charge of the various departments seemed quite pleased to have the chickens on their land all thinking that it was just as good as the land as for the chickens. This idea should become more and more popular with farmers. A few colony houses run in the corn or pasture fields would take the chicks where the cost of feed that would otherwise be wasted would be obtained.

### Selecting Breeding Stock

The only absolutely sure way of making selection of breeding stock is by means of data obtained from the use of trap nests. Only investigators and an occasional poultryman can afford the equipment and the expenses involved in operating trap nests, but every poultryman can, by closely observing his young stock during the autumn, select the pullets that are commencing or preparing to lay, and secure for the next season's breeding a pen of birds that have the function of egg production so strongly developed that they give evidence of it by their early laying.

As evidence of the value of early-laying pullets, attention is called to the work performed by 29 April-hatched pullets that were selected from among their sisters on the range in August and September, when they showed that they were laying or

about to begin laying. They were not selected because of form or type as indicating egg production, but they were either just picked up as they were found on the nests or taken because their comb were red or because they tagged the attendant around and peeped in the everyday hen language to do. They were carried to the laying house, worked with bands, and given access to trap nests.

Four of the 29 died within the year. The smallest layer of the remaining 25 laid 137 eggs the first laying year; 13 laid more than 160 eggs, and 3 laid over 200 eggs, and the average of the flock for the 12 months ending August 30, 1905, was 180 eggs. This average was much higher than that of all the pullets carried that year, and the flocks contained no poor layers, but a phenomenal number of high layers. The high average of good layers point out the advantages of this method of selection when the use of trap nests, or other equally reliable methods of selection, is not practicable.

Poultrymen are generally desirous of securing, as many well-bred pullets as possible, and so use 1-year-old hens as breeders in addition to their 2-year-olds. The work done by pullets from September to February or March is a pretty good indication of their use-

### Our Seven Club

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fulness, and their eggs are available for breeding during the pullet year. While the eggs of such eggs are not generally so large at maturity as those from older hens, they do not appear to lack constitution or vigor, and there is no apparent reason why they are not desirable for breeding purposes.—U. S. Farmers' Bulletin 357.

### Pointers

The poultry products of the State of Missouri reached the enormous total of \$46,000,000 last year, the greatest in the history of the State. This includes both poultry and eggs.

The main requirements in rearing chicks are to keep them from getting a chill; to feed them just enough of the right foods; to keep them clean; and to give them plenty of exercise. Don't attempt to place chicks in a brooder that has ever been used before without first disinfecting it. It takes something stronger than a mild winter to kill the disease germs of last summer.

Another line of disinfection that must not be forgotten is that of the intestinal tract of the adult stock. Once or twice a month out Epsom salt in the mash, estimating a third of a teaspoonful to each adult bird. A day or two after the fowls have had a good purging, with the remedy I would want to go over the runs with a strong disinfectant, particularly something of a drying nature. For this I know of nothing better than lime.

### Jerseys, Guerneys and Grades

(Continued from page 6)

Heifer, one year old, out of milk.—1st and 4th, Mackenzie; 2nd and 3rd, Bull & Son. Some of the younger Jerseys did not show the high quality that was exhibited in most of the older cattle.

Heifer calf under one year old.—1st, 2nd and 3rd, Bull & Son; 4th, Duncan.

Heifer calf, calved after Jan. 1st, 1909.—1st Duncan; 2nd, 3rd and 4th, Bull & Son.

Two animals, the progeny of one bull.—1st, Duncan, in which showing was two yearlings, one an exceptionally good one in milk, as fine a yearling as one could wish to see. Bull & Son took 2nd and 3rd.

Herd of one bull and three heifers.—1st, Duncan; 2nd and 3rd, Bull & Son.

Graded Herd.—The four herds entered made a most beautiful showing. Mackenzie took first with a herd that the judge remarked would be anything in the States huckle. 2nd, Bull & Son; 3rd, Duncan.

The female senior and grand champion went to Man Plaster's Farm, owned by Bull & Son, Duncan with Matinella of Don carried off the female championship.

All through the Jerseys were a very good lot and held well up to the average in the eyes of the judge. Some criticism was offered that the judge favored the fancy points of the breed and tended to overlook utility form.

#### GRADINGS

Guerneys were represented by two herds, those of Guy Carr of Compton Station, Que., and the Guerneys herd of the Trethewey Model Farm, Weston, Ont. The Quebec herd were not shown in competition, while the Trethewey herd were exceptionally well fitted and consequently carried the majority of the prizes wherever shown in competition. All that Mr. Trethewey showed were Island Reds and are only recently imported. The awards follow:

Bull three year old.—1st, Carr. He had two entries and was without competition.

Bull two year old.—Carr 1st and 2nd, again with no competition.

Bull one year old.—1st, Trethewey, with Bill's France of the Hongue, 2nd, Carr.

Bull calf under one year, Carr, a single entry.

Bull senior champion.—Carr, Junior and Grand Champion, Trethewey, with Bill's France of the Hongue.

There was much more competition in the cow classes. Cow four years old.—Trethewey also got 2nd, 14th, Trethewey also got 2nd with Sundari 21st, in competition with two cows from the Quebec herd.

Cows three years.—Trethewey won 1st and 2nd with two very fine cows that were good handlers and of fine quality.

Cows two years old, 1st on heifer one year old and 1st on heifer one year, there being no competition.

Heifer calf, calved after January 1st.—Carr 1st, Trethewey 2nd.

Heifer one year and over.—Bill's France, Trethewey 1st, Carr 2nd.

Female junior and grand champion went to Trethewey, he winner with Fillip 14th, Junior champion was awarded to Carr on the heifer calf under one year, a very neat calf and one of the best things in the exhibit.

#### GRADERS

The grades were easily disposed of, there being but very few entries. Female, two years and over.—Bill's France, 2nd, Trethewey Model Farm, Weston, Female, under two years.—1st and 2nd, Bull & Son.

Don't get off seeing your friends and getting a club of subscriptions to Farm and Dairy.



least the equivalent of the wages he could earn in the city, and the scarcity of farm labor will be ended. But the farmer declares he cannot afford to pay such a rate. This leads back to the contention that the farmer who cannot employ his labor profitably does not know how to farm intelligently.

It is, however, also objected by many excellent farmers, that good men always go farming on their own account. The answer to this is that a practically inexhaustible supply of men is to be had from Scotland and Ireland, men who doubtless would go farming on their own account after a year or two's experience, but a succession of whom would supply all the labor required in Ontario.

For the proper and profitable utilization of his farm labor the farmer, if unskilful, must look for instruction to the government college, the institutes and other means of training. Mixed farming, intensive culture, fruit and other departments of modern farm activity, must be adopted if men are to be kept busy at all seasons, and their labor exploited to the greatest advantage.

**Creamery Department**

Butter Makers are invited to send contributions to the department to ask questions on matters relating to butter making and to suggest subjects for discussion. Address your letters to the Creamery Department.

**Why Butter Manufacture**

"Within two years, I venture to say that we shall see every cheese factory of any importance making why butter." Such was the statement of Mr. R. J. Littlejohn, one of the travelling representatives of D. Derbyshire & Co., Brockville, Ont., who recently called at the office of Farm and Dairy. "From the way that the why butter business has gone ahead in Eastern Ontario during the last year, I can see no reason why this prediction shall not be realized." Last year there were only two plants in Gananoque, west section, that were manufacturing why butter. This year 10 or 11 why butter plants are in operation. These outfits have been installed at a cost varying from \$650 to \$1,000, depending upon the outfit put in, the location of the factory and so forth. The outfit normally consists of a 4,000 lb. separator, a receiving vat for why, a refrigerator, churn and butter worker, and such utensils as the buttermaker may choose to install.

**WHY BUTTER AS GOOD AS ANY**  
 "Why butter is as good as any when properly made. Many have yet to learn how to make it. Some do not cool it down. It should be kept at a temperature of 48 to 50 degrees and churned at that low temperature. Many churn at 60 degrees which is a mistake. Twenty per cent. of pure cream should be added to the why cream. This will take away that strong taste sometimes found in why butter. The average maker uses either too much or too little salt.

"I would suggest from one to one and one quarter ounces. Some use one and three quarter ounces to the pound, which is altogether too much. There is no discount on why butter that has been properly made. It is sold on the Gananoque and Kingston markets as the best creamery butter. Many do not know the difference.

**IN THE KINGSTON DISTRICT**  
 "The Kingston district is going in very strongly for why butter. We have installed four plants in that

district within the last two weeks. The factories in the Gananoque district are turning out very fine why butter. Local grocers who handle it inform me that it is as fine as the finest creamery."

Asked as to why the why butter business did not go ahead in Western Ontario, Mr. Littlejohn replied: "They have not been educated to it yet. They do not know the loss that they are sustaining by not regaining the fat from the why. It was not long ago that I thought the business was no good and that it would never amount to anything, but I have been forced to change my opinions. So it will be with the factories to manufacture why butter when they learn to appreciate its value. Many think it will spoil the market for good butter. I fail to see how that can happen provided why butter of a first quality is turned out; and then also it must be remembered that the average factory will only supply the demand of their own patrons."

**AN ABNORMAL YIELD**  
 As an illustration of what might be termed the extreme possibility of why butter manufacture, Mr. Littlejohn showed Farm and Dairy a letter from Mr. Chas. Goni, of the Forest Cheese Factory. It read as follows: "This is to certify that from the why from 15,980 lbs. of milk on July 26th, 1909, 54 1/2 lbs. of butter were made, the why being skimmed with a No. 4 Simplex Linkblade Separator." One need not make much calculation when figuring the butter at anything over 20 cents a pound to see where there is profit in such a business. It must be mentioned, however, in connection with the foregoing letter that it was dated on a Monday that this record was made. This factory has to contend with very strong opposition and is practically forced to accept any milk offered. As a result, much of it is of very poor quality. Hence the great loss of butter-fat in the why.

**Doings of Milk Commission**

The Ontario Provincial Milk Commissioners have returned from two weeks tour of inspection. Their trip included Chicago, which is the largest American city to adopt pasteurization by municipal by-law, and which all milk which does not come from tuberculin-tested cows must be pasteurized. Dr. Evans, the Health Commissioner, and others who were interested in the agitation leading up to the by-law were able to supply Ontario's commission with considerable data.

The commission also toured northern Ontario. At the Soo, with Mr. W. H. Hearst, M.P.P., and Dr. McCuaig, the Health Officer, they visited dairies and farms, while a special dairy was made of the conditions at the twin cities of Port Arthur and Fort William, where Drs. Lawrie and Mannion are the Health Officers. The commissioners with Dr. Murray and the Hon. A. G. McKay visited several of the dairies supplying milk to Owen Sound.

When interviewed in Toronto on their return, Mr. W. Bert Roadhouse, secretary of the commission, said: "It has been a productive trip. We believe we have been able to acquaint ourselves with most of the up-to-date methods adopted by the largest cities in the United States in handling the dairy business and safeguarding the health of the community."

"During the next few weeks we expect to complete our visits to several centres in Ontario, ascertaining the conditions prevailing. The commissioners deem it their duty to learn how far conditions require improvement and how far the methods adopted in other countries can be applied to bring about such improvement."

Denmark owes its success in dairying largely to the excellence of co-



**'THE  
 Dust from  
 the Broom**

Has already hidden a lot of cheap Separator concerns, and the pips of the rest are about the only signs they give that they are not completely choked. The clean sweep

beginning last year continues unabated, as the thousands of discarded cheap machines testify. Don't be swayed by the swan song of the remaining cheap competition, but fortify yourself against the future losses. Get a

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operative methods. The first co-operative dairy was established in Jutland in 1882; in 1898 there were 1,013 co-operative dairies, in 1900, 1,029 and in 1906 1,068 with a membership of 157,500. An association of dairies which has been in existence for about four years, and now includes 102 dairies, has introduced a systematic classification of butter on the basis of payment according to quality, and there appears to be a general movement amongst other dairies to adopt a similar system. The butter is packed

according to the net weight system, and in 1908 the 102 combined dairies shipped 10,825,000 cwt. of 112 lb., an increase over 1907 of 1,806,000 cwt.

The number of buttermakers using commercial starter is increasing. There is some expense connected with its use, but a good starter not only enables the maker to produce better butter, but also a more uniform flavor from day to day.

Write for our New Premium List.



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 Up**

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## Dairy Products Exhibit at Toronto

What is wrong with the dairy end of the great Canadian National Exhibition? On the grounds is one of the best dairy buildings on the continent, splendidly equipped and with every facility for making a representative exhibit of Canada's greatest industry. But the display this year was anything but representative, especially of the cheese end of it. All told there were only 150 cheeses on exhibit, large, small, flat and anything else. There should have been at least three times that number.

What is the trouble? There are rumors afloat, many of them. Cheese-makers have not received fair treatment in the past it is reported. They do not complain of the prizes or the placing of the awards, but of the way the business has been handled and their cheese disposed of after the exhibition is over. Some rather serious charges are made in this connection, which it is to be hoped, are largely rumor.

But be this as it may, there is a grievance and a serious one. Unless a change is effected before another year, the dairy building had better be devoted for some other purpose than for a cheese display. In fact a large portion of the building space is turned over for other purposes this year. The honors exhibit had replaced the cream separators, which were relegated to below the grand stand. Other sections were given up to the dispensing of refreshments, making the surrounding exhibitors what a building devoted to dairy products should be.

There is something more. Butter-making competitors were announced to begin in the dairy amphitheatre on Sept. 3rd. The exhibition management decided to use this building for certain functions connected with the visit of Lord Almonte, for whom the butter making must give way, although there were hundreds who came on the days announced to see and learn something about butter-making. The exhibition management, however, should not be allowed to interfere with the regularly advertised program of the show and especially the educational part of it. Moreover, the dairy amphitheatre erected by the Provincial Department of Agriculture for demonstrations and lectures and it seems like a high-handed piece of business for management to divert it to other purposes.

The dairy building was in charge, after several years' absence, of Mr. I. V. Paget. It is needless to say that makers will receive fair treatment from Mr. Paget. The Exhibition management could not do better than to engage Mr. Paget for next year, now, and give him power to collect awards and supervising next season's display.

### CHEESE

The quality of the cheese display was not as good as one would expect, considering the fine quality of cheese that is being made in the factories this season. The Arrant whites are a good lot. The colored, however, showed considerable harshness in texture, although the cheese that won the trophy was of this class. It was made by R. A. Thompson, Atwood, Ont. The judges were Messrs. A. F. MacLaren and J. B. Muir. The awards are as follows, with the points scored by each.

#### See 1 June and July, Colored.

- 1—J. E. Stedelband, Listowel . . . 98
- 2—J. K. Brown, Ethel . . . 97½
- 3—R. A. Thompson, Atwood . . . 97
- 4—C. Donnelly, Scottsville . . . 96½

#### See 2 June and July, White.

- 1—Miss Mary Morrison, Atwood . . . 98
- 2—B. E. Howe, Atwood . . . 97½
- 3—G. M. McKenize, Ingersoll . . . 97
- 4—R. A. Thompson . . . 96½

#### See 3 April, Colored.

- 1—R. A. Thompson (Trophy) . . . 98½

- 2—G. M. McKenize . . . 98
  - 3—Mary Morrison . . . 97½
  - 4—John Cuthbertson, Sebringville . . . 97
- See 4 August, White.**
- 1—Mary Morrison . . . 98
  - 2—C. Klockman, Carthage . . . 97½
  - 3—B. F. Howe . . . 97½
  - 4—R. A. Thompson . . . 96½

#### See 5 August, Shelton or Cheddar Loaf.

- 1—R. A. Thompson . . . 97½
- 2—Mary Morrison . . . 97
- 3—C. Donnelly . . . 96½

#### See 6 Canadian Flats.

- 1—Mary Morrison . . . 97½
- 2—G. M. McKenize . . . 97
- 3—R. A. Thompson . . . 96½

### BUTTER

The butter display was a fine one, the best ever seen at Toronto. Evidently the butter-makers have not had the same treatment as the cheese-makers. The creamery butter was fine quality throughout. The trophy went to Western Ontario. Mr. J. R. Almonte, Lincoln, Ont., won the coveted honor of saltless butter. There were exhibits from Nova Scotia and they figured in the prize list too. The farm dairy was exceptionally good, the best of them being some of the same—the best they had ever examined of this class. The judges were Messrs I. B. Muir and Fred Dean. The following are the awards with the scores by each:

#### See 1, Salted Creamery.

- 1—Missiquoi Creamery, Freleighsburg, Que. . . . . 98½
- 2—W. A. McKay, Scotsburn, N.S. . . . 98
- 3—R. M. Plaver, Welkerton . . . 97½
- 4—H. H. Stewart, Silverton, Que. . . . 96½

#### See 2, Saltless Creamery.

- 1—J. R. Almonte (Trophy) . . . 99
- 2—J. O. Machand, St. Hyacinthe, Que. . . . . 97½
- 3—H. H. Stewart, Silverton, Que. . . . 97
- 4—Missiquoi Creamery . . . . . 96½

#### See 3, Creamery Prizes.

- 1—James Walker Paisley . . . 97½
- 2—W. H. Stewart, Frontier, Que. . . 97
- 3—R. M. Plaver . . . . . 96½
- 4—H. H. Stewart, Silverton, Que. . . 96

#### See 4, Creamery 10-lb. Packages.

- 1—James Walker . . . . . 98
- 2—W. G. Medd, Winchelsea . . . 97½
- 3—W. A. McKay . . . . . 97
- 4—H. H. Stewart, Silverton, Que. . . 96½

#### See 5, Farm and Dairy Tubs.

- 1—Mrs. A. Thompson, Fergus . . . 97½
- 2—Mrs. Wm. Whitlaw, Meaford . . . . . 97
- 3—Mrs. A. Stewart, Frontier, Que. . . . . 96½
- 4—Miss M. Johnston, Woodrow . . . 96

#### See 6, Farm Dairy Crocks or Tubs.

- 1—T. W. Crealy & Sons, Strathroy . . . . . 97
- 2—Miss M. Johnston . . . . . 96½
- 3—Mrs. Wm. Whitlaw . . . . . 96
- 4—Mrs. Leamon Wilson, Port Nelson . . . . . 95½

#### See 7, Farm Dairy Prints.

- 1—Mrs. Leamon Wilson . . . 97½
- 2—Mrs. L. Galbraith, Elmesmere . . 97
- 3—Mrs. Wm. Whitlaw . . . . . 96½
- 4—Mrs. Wm. Stewart . . . . . 96½

## Items of Interest

Many valuable cups and medals will be awarded at the National Dairy Show, which will be held in Milwaukee, Oct. 14-24. One which ought to create a great deal of interest will be a Herdsman's Prize Medal, to be awarded to the best Herdsman in each breed whose cattle are best fitted, best handled, and which get into the ring most promptly, and whose stables are best kept. A prize of this sort ought to increase the interest of the herdsman.

Premiums for dairy butter will be awarded at the National Dairy Show, Milwaukee, Oct. 14-24. For the first prize the Association has put up a gold medal for the silver medal for the second prize. The dairy butter scoring 90 or better diplomas of the National Dairy Show Association will be given. All packages of but-

ter competing in this class must weigh five pounds and express charges be prepaid. For full information regarding any of these special prizes and conditions, it would be well to address the secretary and manager, Mr. H. F. Van Norman, Plankinton House, Milwaukee.

## CITY MILK SUPPLY DEPARTMENT

The members of the Toronto Milk Producers' Association, at their annual meeting last Monday, authorized the members of the executive committee to negotiate with the dealers for the winter months. The executive will report back to the producers the price agreed upon. If unable to meet the dealers the executive will request the producers not to sell for less than a price to be decided upon.

The following executive was elected: J. G. Cornell, Scarborough; A. J. Reynolds, Scarborough; R. M. Lovell, Agincourt; Jno. Newhouse, Snelgrove; Wm. Watson, Pine Grove; T. E. Shaver, Ingleton. At a subsequent meeting the executive, J. G. Cornell was re-elected president; John Newhouse, vice-president; and A. J. Reynolds, secretary (re-elected). The meeting was well attended. Mr. P. Farmer, the manager of the Farmer's Dairy stock, of which the company recently formed by the producers for the sale of their milk in Toronto, reported that over 150 producers had subscribed, and that \$11,000 had been subscribed, and that the company expected to be able to commence delivering milk in Toronto about the end of September.

Mr. H. B. Cowan, editor-in-chief of Farm and Dairy, saw no reason why the company should not prove a success, but warned the producers not to expect too much at first.

## Swine and Sheep at the Canadian National Exhibition

The hog pens at the Canadian National Exhibition were comfortably filled with stock of high quality (generally of record) and several pens were catalogued, this being not so large a number as has been shown during the past few years which is probably due to the high price of feeds and to the increasing demand by farmers for breeding stock.

### BERKSHIRES

Berkshires were not quite as plentiful as formerly. The males were scarcely as well brought out as on former occasions, but in females, while the excellent large imported ones were not standing a very useful and attractive lot, notwithstanding well on their feet and not overladen with fat, was brought out. The exhibit, however lacked something in uniformity of type. The exhibitors were T. A. Cox, Brantford; W. W. Brownridge, Ashgrove; W. A. Shields, Milton; Thos. Teasdale, Concor; E. F. Choate, Brampton; Wm. Wilson, Brampton; P. W. Boynton & Son, Dollar; George Wood, Islandton; D. Douglas & Sons, Mitchell; and E. Jeffs & Sons, Bond Head. The first four won the principal ribbons among those in the order named. The swine were in the order named. The swine championship on yearling sows of more than ordinary merit. Teasdale captured the same on a long, deep, smooth boar under 12 months. Swine were in the order named. S. Johnson, Alton, and E. E. Martin, Canning.

### YORKSHIRES

Yorkshires were quite as strong as usual in numbers and were of better quality than has ever been at a former show in Canada and as put by the exhibitors in their entry. Denmark Hog Commission, could not be equalled in Great Britain. The exhibitors were D. C. Platt & Son,

Milgrove; J. Featherstone & Son, Streetsville and James Wilson & Sons, Fergus; who won in the order named each of which had an exhibit that looked perfection, and which one would think could not be beaten. The Milgrove firm won all the firsts and championships, excepting for sows under 12 months, which went to Wilson & Sons and for sows under six months, which was won by Featherstone & Son. B. J. Garbutt, Belleville and J. E. Brethour, Fergus, were judges. In a couple of instances they could not reach a discussion without calling upon outside assistance.

### OTHER BREEDS

Chester Whites were given a class to themselves (the first time for several years). They put up very creditable exhibits in the hands of D. DeCoursey, Bornholm; W. E. Wright, Slanborough; and R. O. Morrow, Hilton. Honors were divided in the order named, each having 1st Prize winners. G. B. Hood, Guelph tied the ribbons.

Other distinct breeds were composed of Essex and Hampshires, showing B. J. Featherstone, Streetsville, Hastings Bros., Crossfield, Westport, Alex. Popley, the first named showing Essex, while the other two showed Hampshires; a belted breed shown for the first time at Toronto. The excellent yearling sow, Mrs. J. C. Taylor, having 1st Prize winners, G. B. Hood, Guelph tied the ribbons.

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## Every Farmer Should Read

You are publishing every week Farm and Dairy a very helpful and practical farm paper, one that every farmer should read. Among the many excellent features of Farm and Dairy, we like particularly the "Market" Classified Items from farmers all over the country. The excellent market reports and the questions with their answers on veterinary and farm topics generally. — H. Crews, Hastings Co., Ont.

throughout. The first time well brought out by R. O. Morrow, Hilton; D. Douglas & Sons, Mitchell; H. Gorman, St. George; and Thos. Readman, Erindale. Douglas & Sons had a very strong exhibit winning the share of the awards and the 2nd year in succession the silver medal upon a sow of special merit, J. C. Nichol, Hobbey, Ont., placed the awards.

### SHEEP

The sheep exhibit looked considerably in numbers compared with the last few years. Several empty pens were in evidence. Several reasons were advanced to account for this falling off. In several show flocks that attended the international last December had to be left in the United States on account of the Foot and Mouth embargo; 2nd, the thirty-day quarantine had tendency to discourage sheep breeding; 3rd, several pens were unsuccessful in winning last year decided not to come again. While the exhibit is smaller than usual, less second class is to be seen than the writer ever saw at Toronto. Practically everything is home bred stuff excepting a show flock of Cotswolds and a few Shropshires and Southdowns. It is a credit to the Canadian flock master and in many special mention that he is able to breed and fit such stock as grace the pens at the National this year.—R.H.H.

I appreciate Farm and Dairy very much, as every page contains valuable information for the practical farmer.—J. D. McEllan, Prince Co., P.E.I.

Renew Your Subscription Now.

\*\*\*\*\*  
**Cheese**  
 \*\*\*\*\*  
 Makers are in the department relating to cheese. For information on this subject, see the department on this page.

\*\*\*\*\*  
**An Eastern**  
 J. B. Lowry

In making clean, sweet milk it should be freed in a clean dry hands. It is especially the least 65 milking.

When in vat heated to 80° C. of pure curd in bringing about 15 minutes. Then a good milk in a gentle stir until it reaches 45 minutes before adding 35 minutes. The curd should be shown .18 per cent. off at this stage. The curd should be set at 12° between setting at about three hours. The curd should be sufficiently dry.

judgment is needed. The curd should be stirred. After stirring the sides of the vats 15 minutes cut it into wide and turn it over until it is time to mill it. It depends largely on the curd retains the milk it usually takes 10 hours. After milking the curd should be one hour before being needed.

I find it is an improvement on some little of the salt. Use ¼ to ½ of the amount used from 2 to 10,000 lbs. of the milk. I add the curd in the salt and some curd salt has been well curd deep. Who hopes, or for them stand for 35 or 40 turning the following put the full pressure. Apply it gradually.

Make the cheese out of the curd. Press the curd in the milk. The curd is not attractive on all these two days. After the cheese is made in a clean factory, make cheese, then curing room to cure that can be cut-ture and moisture.

## Enquiries re

Editor Farm and Dairy: The paper of August 27 mentions in Cheese Makers the Marshall's new treatment. How would it cost? Is it a ripeness? In regard to holes made in the cheese, please explain how to get rid of every of such sample. I have not known any other cheese makers who do this. We should like to know the information on this subject. The Marshall's



### Cheese Department

Makers are invited to send contributions to this department, to ask questions on matters relating to cheese-making, or for exchange of ideas for discussion. Address your letters to Cheese Making, Farm and Dairy, P. O. Box 100, Peterboro, N. H.

#### An Eastern Instructor's Method

J. B. Lowery, Dairy Instructor, Haverhill, N. H., Ont.

In making September cheese, there are several things necessary. Pure clean, sweet milk, should be provided in a cleanly manner, with clean dry hands. It should be cooled down, (especially the night's milk), to at least 65 degrees, immediately after milking.

When in vat, the milk should be heated to 86 degrees and  $\frac{1}{2}$  to 1 oz. of pure culture starter to be added in bringing about the desired fermentation. Then add sufficient rennet of the milk in about 25 minutes. After cutting stir gently for about 10 minutes before adding the steam. Take about 35 minutes to cook the curd up to 100 degrees to 104 degrees, according to the richness of the milk. The curd should be well cooked before it shows .18 per cent. of acid by the alkali test. The whey should be drawn off at this stage, or before this, if the curd is full. The time elapsing between setting and dipping should be about three hours. Stir the curd sufficiently dry. This is when good judgment is needed. The curd should not be stirred too much or too little.

After stirring pack the curd along the sides of the vat. In about 15 or 20 minutes cut it into strips 6 to 8 inches wide and turn over; keep turning it until it is ready to mill. The time to mill curd after it is packed, depends largely upon the moisture the curd retains. In normal working milk it usually takes from  $\frac{3}{4}$  to 3 hours. After milling, stir well, and the curd stirred occasionally for one hour before salting. This is another point where good judgment is needed.

I find it is an advantage and an improvement on some curds, to add a little of the salt brine after milling, say  $\frac{1}{4}$  to  $\frac{1}{2}$  of the total amount. It would use from  $\frac{1}{2}$  to 3 lbs. of salt per 1,000 lbs. of milk, according to the moisture in the curd, and richness of the milk. I approve of maturing the curd in the salt at least one hour, and some curds longer. After the salt has been well stirred in, pile the curd up deep. When it is put into the stands, cover them and let the curd stand for 25 or 40 minutes before turning the followers down. Do not put the full pressure on for a while. Apply it gradually. In about one hour dress the cheese out, use hoops and dress them nicely. Make a good finish on the cheese, so that they will look attractive on the shelves. Press all these two days.

After the cheese is made from good milk in a clean factory, by a clean cheese maker, there should be a good curing room to cure them in, where that can be controlled, both temperature and moisture.

#### Enquiries re Acidimeters

Editor Farm and Dairy:—In your valuable paper, August issue, an article, mentions "Troubles in Cheese Making." The writer asks the Marshall acid test. Where would this instrument be obtained and what does it cost? Is it a true test for over-holes mentioned in the article? Please explain how the aforesaid article, but of some sample. The article says we say "pinholes," there is no explanation that is done. We should be obliged to know information through Farm and Dairy. Subscriber, Rye, Que.

is not used by any great extent in this country. The Stewart Acidimeter, costing about \$4.50 is universally used in this country for determining the acidity or ripeness of milk. If the alkaline solution is correct, as well as the indicator used, this is a reliable test for acidity both of milk and in the different stages of cheese making. Any of the supply houses advertising in Farm and Dairy have acidimeters for sale.

TO MAKE THE CURD TEST  
With regard to the pin holes, these are usually caused by gas in milk. The bacteria enter through unclean handling, either with particles of manure, dust from the stables, or in numerous other ways. The curd-test is made by taking a sample of the milk, is 6 or 6 oz., and a few drops of rennet extract is introduced while the milk is at 86 degrees, when coagulation takes place. The curd is cut with a sterilized knife, and the cup is placed in warm water at a temperature of 98 to 100 degrees. This temperature is maintained for three hours or hours when the whey is poured off. The curd is again placed in the warm water several hours, after which some are occasionally. This allows any bacteria present in the milk to develop; in the milk will cause gas, which will show in the curd either through pin holes or little gas holes as the case may be.

So far as the patrons are concerned the first essential is clean water for cooling down below 70 degrees by placing the can in cold water immediately after milking without any dipping or aeration. The whey should be properly pasteurized at a temperature of 155 degrees.—Frank Harris, Chief Dairy Instructor for Western Ontario.

#### Experiences of the Season

Ed. Farm and Dairy,—Owing to the present very dry weather, the supply of milk is dropping off fast and dry corn and other feeds are late, there is not much prospect of a heavy fall make. This, naturally, has created an agitation among farmers to put in more fodder crop for dry weather. As a result, next season we will be better prepared for the winter. The quality of milk has been above the average this season which may be largely attributed to the pasteurizing of the whey at the factory. No one would want to go back to the old system of sour whey. Every farmer is highly in favor of it.

Pasteurized whey is clean, tanks are more easily kept sweet and it is strongly urged that every factory should install a system of pasteurization.

WELL FLAKED CURDS  
I find that it is always easier to make cheese when dipping on the sweet side, say from 15 per cent. to 17 per cent. acid in two and a half to two and three quarter hours, in time of setting. By dipping sweet it is easier to draw the curd, thereby making a milder texture and a better bodied cheese. In no one case is it advisable to mill before the curd is well flaked, which can be done better by piling the curd in the centre of the drainer instead of having it right across touching each side. By piling in the centre, the curd is allowed to spread out in all directions. A well flaked curd is important, although it is not thought so by some makers.

TO GET GOOD MILK  
A recent letter in Farm and Dairy remarked that sending a note along with literature on the care of milk is so, but a better method is to specify plan to get good milk it to send all second class milk home and send it again if necessary.

It pays everyone to return bad milk. I find it the only permanent way to get first-class milk. We have no cool curing room, but are making plans in that direction for next season.—Wm. Reid, Gals-bank C. and B. Factory, Lambton Co., Ont.

#### Nuggets of Dairy Thought

At the time of the visit last summer of the members of the Canadian Jersey Cattle Club to the farm of Mr. D. Duncan, of the Don, Prof. H. H. Dean, of the O.A.C., Guelph, delivered a splendid address. The following are extracts from it:

"A man may be ever so good, even a local preacher, but if he does not make money out of his farm or his business men say that he is a failure."

"It is an easy thing for us Government officials to draw Government salaries. When, however, we get out on the farms and get in touch with practical farmers who are working out practical problems in a practical way, we see that the world is going forward elsewhere as well as at the college."

"While we are constantly hearing people say that the price of cheese must go down and that the people of England won't pay the prevailing high prices, still we notice that the prices are higher to-day than ever before. The fact is cheese is one of the cheapest foods that the people of England can buy even at present prices."

"Where farmers have the proper appliances and a good home market, butter making is a profitable business but it is hard on the women. The selling of cream relieves the women of a great deal of hard work. It keeps the skim milk on the farm and returns the fertility to the soil."

"Women are the hardest workers on our farms. Their work is never done."

"When I was in England I found that the butter most prized was the French rolls from Normandy, done up in fancy packages with great skill. This came from Danish, Norway, Swedish, and Siberian and New Zealand. It was humiliating to find that our butter was only on a level with that from Siberia. We think that we are superior to the people of Siberia but our butter product does not show it."

"The secret of success of the Danes is pasteurization."

"The shipping of milk to the cities is a profitable branch of dairying but it has serious drawbacks. My opinion is that the people who supply milk for our cities must in the near future furnish better milk, and it must be from cows that are free from tuberculosis, and that are milked in clean stalls. The bacterial content of milk must be greatly reduced."

"City people if they want better milk must be prepared to pay more for it. The health of the family is far of far more importance than a paltry few cents a quart more for milk."

"We must have better cows and better men to handle them."

"There is a great future for the Jersey cow, if she will convince the man on the farm, by actual test, of her capacity to produce large quantities of milk or butter. I am afraid

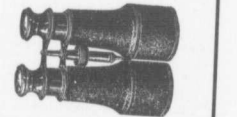
that in the past Jersey breeders have given too much attention to fancy points and not enough to increasing the producing qualities of their cows."

"Our dairy farmers to-day must be shown by actual test what cows are capable of doing. No longer can our breeders give guesses as to what their cows are doing. They must be able to prove their statements."

"I heard a discussion once as to which was doing the most good for the country, the Agricultural College or the press. The college is doing good work but it reaches comparatively few. The press reaches the masses. Bacon said, 'Reading maketh a full man.' Our farmers should read more and work less. In the past the importance of manual work has been over emphasized."

### THESE FIELD GLASSES FREE

How often a farmer can make use of a good field glass. He sees something at the other end of the farm but cannot make out walking the length of what it is without a pair of field glasses. He can take them with him on a holiday and enjoy more fully his trip. Every farmer should have a pair. Perhaps you do not like spending the money for a pair just now, you do not need them. We can supply them Free of Cost.



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## OUR FARM TOMES

"ONE ought never to speak of the faults of one's friends; it mutilates them. They can never be the same afterward."

—W. D. Howells.

## Sowing Seeds in Danny

By Nellie L. McClung

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(Continued from last week)

SYNOPSIS.—The Watson family live in a small town in Manitoba. The family consists of Mr. Watson, a man of few words, who works on the "section," and nine children. Pearl Watson is an imaginative, clever little girl, 15 years old, and is the mainstay of the family. Mrs. Watson is often employed to wash and work for Mrs. Burton Francis, a dreamy woman, who has beautiful theories. "Wec Danny" is the idol of Pearl's eye, and is a favorite. Mrs. Francis, who tries some of her pet theories on Danny. Camilla Rose is a capable young woman who looks after Mrs. Francis' domestic affairs, and occasionally helps her to apply her theories. Dr. Barber, the old doctor of the village, who is in his profession, but imprudent. Mrs. McInure, the next door neighbor of the Watsons, has a special antipathy for Mr. Watson. Mr. Sam Motherwell and his son live on a farm near the Watsons. fit of generosity, she donated the caboose of his threshing outfit to the Watsons as an addition to their home. He afterwards regrets this move, and demands payment. Motherwell, and thus "wipe out the stain." Young Tom Motherwell has been, however, invited to a party at one of the neighbors, and as his parents object to such "foolishness," he steals away unobserved.

She flashed the lantern into his face.

"Oh Doc?" she cried, "dear Doc, I have been waitin' for you. Git in there to the lantern. Arthur's the sickest thing ye ever saw. Git in there on the double jump." She put the lantern into his hand as she spoke.

Hastily unwhitching the doctor's horse she felt her way with him into the driving shed. The night was at its blackest.

"Now, Thursa," she laughed to herself, "we got him, and he'll do it, dear Doc, he'll do it." The wind blew dust and gravel in her face as she ran across the yard.

When she went into the granary the doctor was sitting on the box by Arthur's bed with his face in his hands.

"Oh, Doc, what is it?" she cried, seeing his arm.

The doctor looked at her, dazed, and even Pearl uttered a cry of dismay when she saw his face, for it was like the face of a dead man.

"Pearl," he said slowly, "I have made a terrible mistake, I have killed young Cowan."

"Bet he deserved it, then," Pearl said stoutly.

"Killed him," the doctor went on, not heeding her, "he died in my hands, poor fellow! Oh, the poor young fellow! I lanced his throat, thinking it was quinsy he had, but it must have been diphtheria, for he died, Pearl, he died, I tell you!"

"Well!" Pearl cried, excitedly waving her arms, "he ain't the first man that's been killed by a mistake. I'll bet lots o' doctors kill people by mistake, but they don't tell—and the corpse don't either, and there ye are. I'll bet you feel worse about it than I do, Doc."

The doctor groaned.

"Come, Doc," she said, plucking his sleeve, "take a look at Arthur."

The doctor rose uncertainly and paced up and down the floor with his face in his hands, swaying like a drunken man.

"Oh God!" he moaned, "if I could but bring back his life with mine; but I can't! I can't! I can't!"

Pearl watched him, but said not a word.

At last she said: "Doc, I think Arthur has appendicitis. Come and have a look at 'im, and see if he hasn't."

With a supreme effort the doctor

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Circulation Department, FARM AND DAIRY, Peterboro, Ont.

gained control of himself and made a hasty but thorough examination.

"He has," he said, "a well developed case of it."

Pearl handed him his satchel. "Here, then," she said, "go at him. 'I can't do it Pearl,' he cried. 'I can't. He'll die, I tell you, like the other fellow. I can't stand another man to meet his Maker.'"

"Oh, he's ready!" Pearl interrupted. "Don't hold back on Arthur's account."

"I can't do it," he repeated hopelessly. "He'll die under my knife, I can't kill two men in one night. O God, be merciful to a poor, blundering, miserable wretch!" he groaned, burying his face in his hands, and Pearl noticed that the back of his

coat quivered like human flesh. Arthur's breath was becoming more and more labored; his eyes roved sightlessly around the room; his head rolled on the pillow in a vain search for rest; his fingers clutched convulsively at the bed clothes.

Pearl was filled with dismay. The foundations of her little world were tottering.

All but One. There was One who had never failed her. He would not fail her now.

"She dropped on her knees. 'O God, dear God,' she prayed, beating her little brown hands together, 'don't go back on us, dear God, Put the gimp into Doc again; he's not scared to do it, Lord, he's just lost his grip for a minute; he's not scared. Lord; it looks like it but he isn't. You can bank on Doc, Lord, he's not scared. Bear with him, dear Lord, just a minute—just a minute—he'll do it, and he'll do it right, Amen.'"

When Pearl rose from her knees the doctor had lifted his head.

"Do you want hot water and sheets and carbolic?" she asked.

He nodded.

When she came back with them the doctor was taking off his coat. His instruments were laid out on the box.

"Get a lamp," he said to Pearl. Pearl's happy heart was singing with joy.

"O Lord, dear Lord, you never fail," she murmured as she ran across to the kitchen.

When she came back with the lamp and a chair to set it on, the doctor was pinning a sheet above the bed.

His face was white and drawn, but his hand was firm and his mouth was a straight line.

Arthur was tossing his arms convulsively.

The doctor listened with his ear a minute upon the sick man's heart, then the gauze mask was laid upon his face and the chloroform soon did its merciful work.

The doctor handed Pearl the bottle. "A drop or two if he moves," he said.

Then Horace Clay, the man with a man's mistakes, his fears, his heart-lung was gone, and in his place stood Horace Clay, the doctor, keen, alert, masterful, indomitable, with the look of battle on his face. He worked rapidly, never faltering, his eyes burning with the joy of the true physician who fights to save, to save

a human life from the grim old enemy, Death.

"You saved his life, Pearl," the doctor said two hours later. Arthur lay raptly, the flush had gone from his face, and his breath was coming regularly.

The doctor put his hand gently on her tumbled little brown head.

"You saved him from death, Pearl, and me from something worse."

And then Pearl took the doctor's hand in both of hers, and kissed it reverently.

"Happy for Thursa," she said gravely.

Tom was awakened by some one shaking him gently.

"Tom, Tom Motherwell, what are you doing here?"

A woman knelt beside him; her eyes were awed and kind and sad; he uttered expression.

"Tom, how did you come here?" he asked, gently, as Tom struggled to rise.

He sat up, staring stupidly around him.

"What's the matter? Where's this?" he asked thickly.

"You're in the sitting room at the hotel," she said.

He would have lain down again, but she took him firmly by the arm.

"Come Tom," she said, "Come and have a drink of water."

She led him out of the hotel to the pump at the corner of the street. Tom drank thirstily. She pumped water on his hands, and bathed his burning hands in it. The cold water and the fresh air began to clear his brain.

"What time is it?" he asked, bewildered.

"Nearly morning," she said. "About half-past three, I think," and Tom knew even in the darkness that she had lost more teeth. It was Mrs. Skinner.

"Tom," she said, "did you see Skinner in there? I came down to get him—I want him—the child is dead an hour ago." She spoke hurriedly.

Tom nodded, but not that he had seen Skinner, but not lately; it was a long, long time ago.

"Now, Tom, go home," she said kindly. "This is bad work for you, and I don't want to see you here, while you can. It will kill you, body and soul."

A thought struggled in Tom's ill brain. There was something he wanted to say to her, which must be said, but she was gone.

He drank again from the cup that hung beside the pump. Where did it bring this burning thirst, and his head, how it pounded! She had told him to go home. Well why wasn't he at home? What was he doing there?

Slowly his memory came back—he had come to a doctor; and the doctor was to be back in an hour, and now it was nearly morning, didn't she say?

He tried to run but his knees failed him—what about Arthur? He grew chill at the thought—he might be dead by this time.

He reached the doctor's office some way. His head still throbbled and his mind was clear.

A lamp was burning in the office but no one was in. It seemed a month ago since he had been there before, the air of the office was close and stifling, and heavy with stale tobacco smoke. Tom sat down, wearily, in the doctor's armchair; his heart beat painfully—he'll be dead—he'll be dead—he'll be dead!

The clock on the table was saying it too. Tom got up and walked up and down to drown the sound. He stopped before a cabin and gazed horrified, as a man's face had smiled evilly at him. He opened the door hastily, the night wind fanned his face. He sat down upon the step, thoroughly sober now, but sick in body and soul.

Soon a heavy step sounded on the sidewalk, and the old doctor came into the path of light that shone from the door.

"Do you want me?" he asked at Tom stood up.

"Yes," Tom answered, "at once."

"What's wrong?" the doctor asked brusquely.

Tom told him as well as he could.

"Were you here before, early in the evening?" Tom nodded.

"Here, up, then and get your horse," the doctor said, going past him into the office.

"Yes, I thought so," the doctor said gathering up his instruments.

"I ought to know you, you're well, the poor Englishman, has had plenty of time to die from ten in the evening till four the next morning."

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without indecent haste either, while this young fellow was hitting up the fire water. Still, God knows, I've added to his hard on him. I've often kept people waiting for the same reason and," he added grimly, "they didn't always wait either."

When Tom and the old doctor drove into the yard everything was silent. The wind had fallen and the eastern sky was bright with morning.

The old dog who lay in front of the granary raised his head at the approach and lifted one ear, as if to command silence.

Tom helped the doctor out of the buggy. He tried to unhitch the horse, but the beating of his heart nearly choked him, the fear of what might be in the granary. He waited for the exclamation from the doctor which would proclaim him a murderer. He heard the door open again—the doctor was coming to tell him—Tom's knees grew weak to hold him, the horse for support—who was this who had caught his arm—it was Pearl crying and laughing.

"Tom, Tom, it's all over, and Arthur's going to get well," she whispered. "Dr. Clay came."

But Pearl was not prepared for what happened.

Tom put his head down upon the horse's neck and cried like a child no, like a man—for in the dark and terrible night that had just passed, sullied though it was by temptations and yieldings and unneeded duty, the soul of a man had been born in him, and he had put away childish things forever.

Dr. Clay was kneeling in front of the box cleaning his instruments, with his back towards the door, when Dr. Barner entered. He greeted the old man cordially, receiving but a curt reply. Then the professional eye of the old doctor began to take in the situation. A half-sized roll of antiseptic lint lay on the floor; the fumes of the disinfectants and of the anesthetic still hung in the air. Tom's description of the case had suggested appendicitis.

"What was the trouble?" he asked quickly.

The young doctor told him, giving him such a thorough scientific history of the case that the old doctor's opinion of him underwent a radical change. The young doctor explained briefly what he had attempted to do by the operation; the regular breathing and apparently normal temperature of the patient was, to the old doctor, sufficient proof of its success.

He stooped suddenly to examine the dressing that the young doctor was showing him, but his face twitched with strong emotion—pride, professional jealousy, hatred were breaking down before a stronger and a worthier feeling.

He turned and grasped the young doctor's hand.

"Clay," he cried, "it was a great piece of work here, alone and by lamplight. You are a brave man, and I honor you." Then his voice broke. "I give every day of my miserable life to be able to do this once more, just once, but I haven't the nerve, Clay," the hand that the young doctor held trembled. "I've been going on a whiskey nerve too long."

"Dr. Barner," the young man replied, as he returned the other's grasp. "I thank you for your good words, but I wasn't alone when I did it. The bravest little girl in all the world was here and shamed me out of my weakness and," he added reverently, "I thank God Himself steadied my hand."

The old man looked up wondering. "I believe you, Clay," he said, simply.

(Continued next week.)

## The Upward Look

### Our Every Day Duties

How be it Jesus suffered him not, but sinned unto him, go home to thy friends and tell them how great things the Lord hath done for thee, and hath had compassion on thee, Mark 5: 19.

When we are inclined to feel our opportunities to serve God are too restricted and that our lives are privy-ing more or less of a failure, we should beware of the tempter. It may be that he is trying to make us dissatisfied with our lot so that we will be unfit to serve God as we should by doing the little things that lie all around us. We can serve God as truly by careful attention to our common everyday duties and through loving service to those around us, as we can by doing those to us may seem greater things.

The man referred to in our text had been possessed by a legion of dev-

"Though I speak with the tongues of men and of angels and have not love, I am become as sounding brass, or a tinkling cymbal." (1 Cor. 13. 1. Rev. Ver.). Without love in our hearts, love that fills them full to overflowing, we are not equipped to serve God as we should. When we learn to be content with the place where God has stationed us and to love as we should, we will find ourselves endowed with a mighty power from on high.—J.H.N.

Wherever in the world I am,  
In whatsoever estate,  
I have a fellowship with hearts  
To keep and cultivate;  
And a work of lowly love to do  
For the Lord on whom I wait.

### A Home Made Butter Maker

A home-made butter maker is of planed and sand papered lumber, built like a box, the front board half the height of the back, the back about half the length of the front and with a slit in its middle about an inch and a half deep. Have the front legs a



The above illustration shows the comfortable farm home of Mr. W. S. Dale, of Middlesex Co., Ont. Mr. Dale is an up-to-date farmer, and has made dairy farming Dale has a splendid maple orchard and goes in for maple syrup extensively.

Our Saviour drove them out of him and restored him to his right mind. Filled with gratitude and love the man "prayed Him that he might be with Him." He wanted to follow and worship Him. But "Jesus suffered him not." Instead, He told him to go home to his friends and to tell them all that God had done for him.

So it may be with us. We are not all fitted or adapted for doing great things. We might not be able to withstand the temptations that doing would involve. There is, however, other work for us. We can tell our friends what great things the Lord has done for us. We should be glad to have the opportunity, if we are not brave enough to talk about God to our friends, to the members of our own families, we may well question our fitness to carry the message to others.

Always, we should be careful to see that our lives bear us out our words. If we give way to pride, if we do not control our sharp tongues, if we say unkind things about others, if we are unforgiving, we need not expect to have influence with others. We must show by our lives that God has given us the victory over our sins. Then it is our friends who will be anxious to find the secret of our strength. Thus it will be possible for us to do what the Lord commanded the man in our text to tell them how great things the Lord has done for us.

We must, also, love those to whom we speak. We should remember the warning contained in the words:

to prevent the handle, from being with drawn, and the worker is finished. The roller is several inches shorter than the ends of the box, but the nearest handle protrudes several inches for the hand to grasp while moving to the roller from side to side up and remove the pin and scald roller and box separately.

### Home-made Quilt and Mattress Frames

I think this far superior to the old "four piece" frame. I bought seven feet lengths of six-foot wide of small matched chicken wire fencing and fastened one to a light but strong, wood frame, with folding legs. This is easy to adjust and carried from one room to another in no time when not in use. I hang it in the woodhouse on large nails so that it is out of the way and at the same time cannot be misused. It is so easy to knot right through the meshes. It makes comforts out of cheese cloth, challis and tennis flannel and they are easily tied on this frame, which does not sag like another. The invention is original with me and I am proud of it.—Mrs. Jos. Smith, Halton Co., Ont.

### Women's Special Issue

During the past year Farm and Dairy has issued several special magazine numbers devoted to different phases of agriculture and each of which has been of much interest to the farmer and his family of work on the farm. On October 6, Farm and Dairy purposes issuing a special magazine issue devoted to the interests of the household and betterment of the home life on the farm. This will be our special "household" issue.

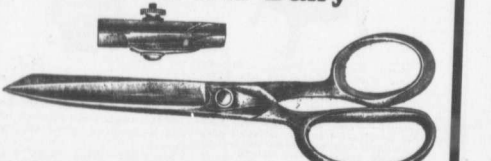
In this issue housewives who have any ideas regarding the labor saving devices, which they may desire to extend to their sister workers, are requested to send the same to our Household Editor, at as early a date as possible. Photographs and illustrations of farm homes, both exterior

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and interior with a description of the same will be gladly received. Any questions requiring answers that may be desired, regarding domestic science or any branch of household economy will be cheerfully and carefully replied to if received in due time. We want to make this issue a special help to the Canadian housewife and we ask the co-operation of our women readers to this effort. Address all communications to the Household Editor, Farm and Dairy, Peterboro, Ont.

### THE COOK'S CORNER

Send in your favorite recipes, for publication in this column. Inquiries pertaining to cooking are solicited, and will be replied to, as soon as possible after receipt of same. Our Cook Book sent free for two new yearly subscriptions at \$1.00 each. Address: Household Editor, this paper

#### PARKER HOUSE ROLLS.

Mix well together 2 quarts of flour, 1 tablespoonful of butter, 2 tablespoonfuls of sugar, and 1 teaspoonful of salt. Make a hole in the flour and stir in a pt. of milk which has first been scalded and cooled. Have ready a cake of yeast which has first been soaked in water, and add this to the mixture. If made in the morning, allow to stand until noon, and then mix well. About four o'clock, roll out one-half inch thick; cut with biscuit cutter, and fold as you would a

### FALL TERM

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They mend all leaks in all materials—leak, brass, copper, galvanized, lead, zinc, tin, steel, iron, nickel, porcelain, glass, etc. They mend all leaks in all materials—leak, brass, copper, galvanized, lead, zinc, tin, steel, iron, nickel, porcelain, glass, etc. They mend all leaks in all materials—leak, brass, copper, galvanized, lead, zinc, tin, steel, iron, nickel, porcelain, glass, etc.

turnover; let rise again and bake in a quick oven from 3/4 to 3/8 of an hour.

#### A NEW EGG DISH.

Use hard boiled eggs; separate the yolks from the whites and chop the whites fine and pour over this cream sauce. Place in serving dish and put the yolks through a potato ricer and sprinkle over whites. The cream sauce is made in the following manner: Melt two tablespoonfuls of butter; add 2 tablespoonfuls of flour and 1/4 teaspoonful of salt; pour on very slowly 1 1/2 cups of scalded milk.

#### MIST SAUCE.

Chop fine some fresh mint; add a tablespoonful of sugar 3/4 teaspoonful of vinegar; and boil. Put in the mint and let boil up just once, after which pour into a sauce dish and cool a little before serving.

#### NONPAREIL SALAD DRESSING.

Yolks of 8 eggs (well beaten), 1 cupful of rich cream, 1 tablespoonful of mustard, 1 tablespoonful of salt, 1 tablespoonful of black pepper, and a dash of cayenne. Mix all thoroughly, and then put over the fire 1 1/2 pint of vinegar, one cupful of butter; if vinegar is too strong dilute with water. Let boil and then pour over the other ingredients, stirring all the time. Put back over the fire and let boil for thirty minutes.

#### STRAWBERRY CHICKEN.

Lay the disjointed chicken compactly in a porcelain or granite pot and sprinkle baking soda the size of a navy bean over the chicken. Cover with boiling water and allow it to come to the boiling point quickly. Pour off the water and scum, and again cover with boiling water; allow to simmer until tender, then season and thicken the broth for a cream gravy.

#### TAPACA PUDDING.

Soak two-thirds cupful of tapioca overnight. Cook in double boiler twenty minutes with juice from one can of pineapple. While cooking add one and one-half cups of sugar and one tablespoon flour, and lump of butter the size of a walnut. Bake thirty minutes in a moderate oven. Add more sugar, is desired.

#### MOCK CROQUET PIE.

Cover the bottom of a pie plate with paste. Reserve enough for upper crust. For filling, use one cup of cranberries cut in halves, one-half cup of raisins, seeded, and cut in pieces; three-quarters cup of sugar, one tablespoon flour, and lump of butter the size of a walnut. Bake thirty minutes in a moderate oven. Add more sugar, is desired.



It is with much regret that we have not space always available for a Corner for the boys and girls who read Farm and Dairy. In the near future we hope to have a special department for the young people where they can discuss subjects of interest to them. We are in receipt of a very nice letter from a twelve-year-old girl which we publish herewith in full.

Dear Editor—Father has been taking Farm and Dairy for a number of years and thinks it a fine paper. I have been reading the "Children's Corner" in several other papers and have been thinking how nice it would be if there were a similar corner in Farm and Dairy. It would be very much more interesting for the girls and boys.

I live on a 300 acre farm in Grey Co., and have been enjoying my summer holidays. I enjoy going to school very much as we have a lovely teacher and a fine new brick school. I am in the fourth reader and intend trying my entrance examinations next June. I hope the "Children's Corner" will begin soon in Farm and Dairy.—Mary Bell Halbert, Grey Co., Ont.

#### A Novel Bake Board

For working pastry, I use a slat made of Italian marble, 24 by 30 by 1 inches. The advantages that it possesses over wood or zinc is that it is cool, which makes the pastry light and fluffy. The materials do not stick to it. Vermont marble, which is used for many things in this country, will not answer as well, as it is too porous, causing it to absorb the fat. Italian marble is very close grained. The piece we have cost us about \$2.—Mrs. Henry Glendinning, Victoria Co., Ont.

#### Pleased with Camera

We received a camera from Farm and Dairy recently for securing a club of four new subscribers and are much pleased with it. We have taken some pictures with it and they have turned out very well. Please send us some more sample copies and a premium list as we want to get more subscribers to Farm and Dairy.—P. and Bruce Robart, York Co., Ont.

### The Sewing Room

Patterns 10 each. Order by number and size. If for children, give age; for adults, give waist, bust, and waist measure for skirts. Address all orders to the Pattern Department.

#### PLAIN AND TUCKED SLEEVES 6426



The bishop sleeve is always a graceful one. Just now it makes the latest style and is made both very good for a cup, and both plain and tucked. Here are three, all of which are attractive and graceful.

Material required for medium size is 1 1/2 yds 21, 24, or 32 in wide, 3/4 yd 44 for any sleeves; 3/4 yd 21, 24, or 32 yd 44 for cuffs; 1/2 yd of banding, 1 yd of edging for tucked sleeves.

#### LONG COAT 6411

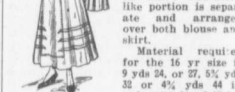


Long coats mark the season and this one is extremely popular. It includes lapped portions at the sides, which make one of the latest features. It is made with a deep opening and narrow collar, that is characteristic of the autumn.

Material required for medium size is 6 1/2 yds 27, 44, yds 44 or 48 wide for full length; 7 1/2 yds 27, 44 yds 44 or 48 wide for three-quarter length.

The pattern is cut for a 34, 36, 38, 40, 42 and will be mailed to you by address on receipt of 10 cts.

#### MISSER'S SEMI-PRINCESS DRESS 6425

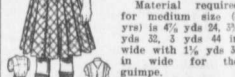


Semi-princess dresses are being so actively worn throughout the coming season. This one is eminently girlish, simple in effect, yet is absolutely smart.

The dress is made with the blouse and skirt that are joined together at the waist and has the advantage of closing at the left of the front. The stole-like portion is separate and arranged over both blouse and skirt.

Material required for 16 year old girl is 9 yds 24, or 27, 5 1/2 yds 32 or 44, yds 44 in wide with 1 1/2 yds 36, 3/4 yd 44 for bands.

#### GIRL'S DRESS WITH GUMPE 6420



Such a little dress as this worn over a separate gumpe and closed at the front is practical and smart. The scalloped edge is pretty, but optional. For the straight edges can be finished with any applied banding if preferred.

Material required for school pants (16 yrs) is 4 1/2 yds 24, 3 1/2 yds 32, 3 yds 44 in wide with 1 1/2 yds 36 in wide for the gumpe.

The pattern is cut for girls of 4, 6, 8, and 10 yrs and will be mailed on receipt of 10 cts.

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Contributions Invited. PRINCE EDWARD ISLAND

QUEENS CO., P.E.I. MARSFIELD.—A good average crop of hay was well sved. Colours rains have...

QUEBEC RICHMOND CO., QUE. DANVILLE.—Haying is finished. An average crop was harvested, with good...

ONTARIO HASTINGS CO., ONT. SIDNEY CROSSING.—Recent rains have freshened the pastures and have brought...

PETERBORO CO., ONT. ARLLEY.—Harvest is well advanced and the weather could hardly be more favorable...

HALIBURTON CO., ONT. looking fine. They promise to be a good crop. Small fruits are a good crop while...

for butter fat; the stores offer 16c to 16c a lb for butter—too small a price in comparison with other points.—S. T.

BRANT CO., ONT. PALKLAND.—The weather continues very dry. Pastures are very short. There cut is very little second growth in the fields...

ELGIN CO., ONT. CALCATT'S MILLS.—This section looks good post autumn. There is a move in this area to establish a rural mail route...

MIDDLESEX CO., ONT. A COLLEGE.—There is in the village good post autumn. There is a move in this area to establish a rural mail route...

CHATHAM.—Early and fall apples are nearly a failure. Winter apples are very poor crop. Codling moths do not seem to be numerous even in sprayed orchards...

AYRSHIRE NEWS

Farm and Dairy is the official organ of the Ayrshire Breeders' Association, all of whose members are readers of the paper.

CHARACTERISTICS OF THE AYRSHIRE.—This breed of Scotch dairy cattle originated under rugged conditions of life...

LIVE HOGS

We are buyers each week of Live Hogs at market prices. For delivery at our Packing House in Peterborough, we will pay equal to Toronto market prices...

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ness covered with a thick coating of fine hair, equal red and white or brown and white, or verging to nearly all white...

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GOSSIP ABSORBINE FOR STRAINS The following letter was received June 1, 1901, from John D. Carter, Lagrangeville, N. Y.:

MARKET REVIEW AND FORECAST

Toronto, Monday, Sept. 6, 1909.—Activity in trade continues. The increase in customs duties is a pretty good indication of the trend of things. Up to date this year receipts are over \$5,000,000 ahead of last year for the same period. The wholesale trade reports a growing list of orders with larger buying and considerable improvement in paying accounts. Money crops in good condition. A large amount of currency is needed to handle the wheat crop of the west.

WHEAT MARKET. The wheat market shows little material change from a week ago. There has been some little excitement in the speculative market, where a bullish feeling has existed during most of the week. This was of sufficient strength at the end of the week to counteract the effect of lower Liverpool cables. On Thursday September wheat closed at 85½c and December at 94½c, and at Winnipeg at 96c for September and 97c for December wheat. Locally the market is steady. Ontario millers complain of a scarcity of wheat for milling purposes. The farmer seems to be holding out for \$1.00 a bushel and is therefore not marketing so much more of his wheat as he has been doing. Old wheat is very scarce and millers from this on will have to depend upon new wheat, which is expected to be at the market in large quantities early in the next week or so. In fact Ontario millers are looking for new wheat from the west very actively. Dealers are quoting Ontario wheat at 97c to 98c outside. On Toronto farmers' market fall wheat sells at \$1.00 to \$1.02, and goose at 96c a bushel.

COARSE GRAINS.

The oat market shows little change from a week ago. Reports from the South-Western States indicate a deep, but not a bumper one. The Ontario crop seems to be yielding better than was expected, where seedling crops are done. Dealers here quote old Ontario oats at 47c to 47½c Toronto, and 44c to 45c outside. New oats are quoted at 42c to 43c outside for first shipment New barley is quoted at 56c to 55c outside, and new peas at 75c to 75c a bushel. On Toronto farmers' market new peas are 45c, barley at 60c, and peas at 90c a bushel.

FEEDS.

Mill feeds continue firm in tone, with quotations about the same as last week. Dealers here quote Manitoba bran at \$23 to \$23.50, and shorts at \$23 to \$24 and Ontario bran at \$22 and shorts at \$24 a ton in car lots on track. Toronto, The corn market is very quiet here, American being quoted here at 77½c to 78c a bushel. Toronto freights and Canadian, the prices for which are normal at 75c to 76c.

HAY AND STRAW.

Hay prices keep up to a high level. Baled hay is quoted here at \$15.50 to \$16 for No. 1, Timothy \$14 to \$14.50 for inferior and \$9 to \$9.50 for baled straw in lots on track. Toronto. On Toronto farmers' market good old hay sells for \$20 a ton, quotations being \$19 to \$20 for old, \$15 to \$19 for new, \$14 to \$14.50 for old in bundles, and \$7 to \$8 a ton for loose straw.

POTATOES AND BEANS.

Potatoes are getting down to normal prices. They are still high enough to be quoted by the buyers. Choice are easier at 75c to 80c a bushel for Ontario New Brunswick potatoes are quoted here at \$1 to \$1.10 a bushel.

Bean prices are still high and firm. Trading is all in foreign beans, and this will continue till the end of the year on the market. Dealers here quote beans at \$2.25 to \$2.30 for primes, and \$2.40 to \$2.50 a bushel for inferior.

EGGS AND POULTRY.

The egg market is very firm owing to the improved demand and scarcity of receipts. At Montreal selected stocks are quoted at 35½c, and in Toronto at 35c. There seems to be lots of buying in Ontario on western account, and receipts here have fallen. Choice eggs are quoted on the market firm at 25c to 26c in case lots. On Toronto farmers' market eggs sell at 26c to 27c, a dozen; dressed chickens at 10c to 10½c; broilers at 12c to 13c; spring ducks at 14c to 17c; old fowl at 10c to 11c; and turkeys at 18c to 20c.

FRUIT.

The run of plums, pears and tomatoes has been heavy during the week. The

peach supply fell off towards the end of the week. Cooking apples are now offered by the barrel. Early Transparent are quoted at \$2.50 and Dutch berries at \$3 a barrel. On Toronto fruit market wholesale prices for fruit are as follows: Peaches 40c, \$1.25 to \$1.50; crab apples 25c to 30c; plums 25c to 50c; grapes 75c to 20c; and tomatoes 20c to 35c a basket.

DAIRY PRODUCTS.

A lower range of prices ruled at the local boards during the week for less than for a week or two past. The boards at the end of the week showed a little firmer feeling and the market generally had a firmer tone. Cream 10c to 11½c were the ruling prices and considerable sold, especially at the latter figure. Dealers here quote cream at 12c to 12½c for large and 15c for top. The butter market continues steady under a fairly firm demand. The finest creamery is quoted at 23c. Supplies are offering freely here. The best creamery prints at 18c to 20c; ordinary at 16½c to 17c, and choice tubs at 18c to 19c. A few country tubs at 24c to 25c, and ordinary at 19c to 20c a lb.

HORSE MARKET.

There is a little more activity in the horse market, though so far as prices are concerned, last week's quotations at the local boards are still the rule. There is an increased demand for loggers and lumber-woods horses. Buyers complain that it is hard to get horses in the country at prices that meet the views of city dealers in regard to values. A little easier range of prices would make business more active.

LIVE STOCK.

The cattle markets during the week have been ruled strong, especially everything of good quality. In fact on Thursday the demand for choice butchers' beef was increased during the week. The prices of the week were lighter all round than for a couple of weeks past. Prices have kept up to a fair level. Choice quality, though inferior stock which forms the bulk of the receipts, is easier. The export trade is about over for this season, though there will be a number of this class of cattle offering right along. The big runs, however, are over for a while, and need not be looked for. Another season opens up. The export trade has had one of the best seasons for some time. Choice quality is in demand, ruled high during the season, and at times the price has been sufficiently erratic to make it really interesting for shippers.

The run of exporters was lighter during the week than it has been and more inferior cattle were on offer. Prices, however, ruled firm and from 10c to 15c, a few higher, though the top price was not as high as a week ago. A week ago one or two specially fitted lots sold up to \$5.50 a cow. Last week the top price was \$5.00, and one lot of 25 to 27 cows at \$5.25 to \$5.50, and another lot of 25 to 27 cows at \$4.50 to \$4.80, and bulls at \$4 to \$5 an ewt. At the city market on Thursday exporters sold up to \$5.00 a cow.

The butchers' trade ruled steady all week. The top price was 5.50, paid for choice quality, and 4.50, for bulk lots. On Thursday the demand for this quality was very strong, but the supply was short. There is more activity in the country quality. For a little below choice, \$2.25 was paid. Other lines were not so much in demand, though prices held steady. Choice butchers' sold at \$3 to \$3.50, medium at \$4 to \$4.50; choice butchers' cows at \$3.50 to \$4; medium at \$3.25 to \$3.50; and inferior cows at \$2.50 to \$3.50; Bologna cows at \$1.50 to \$2.50 and canners' at \$1 to \$2 a cow. There is more activity in the feeder and stocker trade and more inquiry. Buyers are beginning to look ahead a bit and thinking about filling their stables and pens. Choice stockers are quoted at \$4 to \$4.50; choice stockers at \$3.50 to \$4 and medium stockers at \$2.50 to \$3.50. A few calves ruled steady at \$3 to \$7 a ewt, the latter for choice milk fed calves.

Milk cows reached a top price last week of \$80, but this was paid for an extra

fancy cow. Good ones generally are in keen demand, and sell at \$45 to \$65 each, and bring a well sale.

The lamb market had another one of its big weeks last week. The run was large and on Thursday at the city market the price dropped 37c. The top price being only \$5.85, as compared with \$6.25 earlier in the week; the range being from \$5 to \$5.50 and 40c to 45c. On Toronto \$3.50 to \$3.75 and bucks at \$2 to \$2.75 a ewt.

Hog prices keep up to a high level. Old country cable reports continue strong, even though Denmark killings are higher. The price of hogs in this area is scarce here and a top price was a little higher last week. On Thursday quotations were \$7.75 to \$7.25 a lb. at country points, and \$8 to \$8.10 a cwt. and \$4.25 and \$4.50 on the market here, which means \$8.25 and \$8.25 off cars at the packing points.

MONTEAL HOG MARKET.

Montreal, Saturday, Sept. 14th.—A decidedly stronger feeling developed in the local market for live hogs this week, due to the small quantities for which there was a keen demand from the packers and dealers. Prices were advanced 15c to 25c. The top price was \$10.75. The market was good and the orders were quickly sold at prices ranging from \$8.50 to \$10.75 a lb. for selected lots, weighing off cars.

The market for dressed hogs has been ruled strong. The run was large and on Thursday killed abattoir stock ranging from \$12.25 to \$12.50 per 100 lbs.

EXPORT BUTTER AND CHEESE.

Montreal, Saturday, Sept. 4th.—The market for export butter and cheese has an easy tendency. The demand for export this week has been small, and as a result of the lack of demand from Great Britain will be very light. There has been very little interest manifested in the article by the trade on either side of the Atlantic, and there is every indication that buyers are waiting for the advent of the September make before buying at all freely. As a result of the lack of demand from the other side, there has been very little activity on the part of the local buyers at this week's country markets, and prices have ruled steady throughout the week at 11½c per lb. at factories, practiced in the country market's selling at this figure. On Toronto farmers' market are selling at 11½c per lb., first-class tubs and Townships fetch 12c to 11½c per lb. The stocks of cheese as published on the 1st of September show a decided increase last month and the crayo over the present stagnation in the trade. The official figures follow:

Table with 2 columns: Location (London, Liverpool, Montreal) and Quantity (175,000, 49,000, 75,000) and Price (150.00, 25.00, 60.00).

The increased quantity of cheese in store on both sides of the Atlantic indicates somewhat of a falling off in the consumption of Canadian cheese in Great Britain, especially in view of the fact that there was anything like such an accumulation of stock at this time last year.

We have still to reckon with the increased make of cheese in Canada, and reports from all parts of the country indicate a continuation of the favorable country demand noted during the past few weeks. The receipts into Montreal last week amounted to 4,217 cases, as against 4,147 cases, 454 boxes last year, bringing the total to date up to \$1,217,973 for the corresponding period last year.

We have still to reckon with an increased make of cheese in Canada, and reports from all parts of the country indicate a continuation of the favorable conditions noted during the past few weeks. The receipts into Montreal last week amounted to 8,337 boxes, as compared with 7,154 boxes for this year, bringing the total to date up to \$1,562,605 as compared with 1,161,793 for the corresponding period last year.

The bulls for export have been firm and the market for the local buyers with a good demand from the local traders. There is still a little trade doing in the other side, and the shipments to the United States are being made in a couple of thousand packages. The trade, however, has been more or less speculative. The orders are no doubt being filled at a considerable quantity of what has changed hands on this market; this week has been a very quiet one. Prices have remained steady, and the finest Eastern Townships creamery cream is quoted at 23½c to 23½c, with ordinary cream at 23c. The finest quality cream has been bought at the way down to 22c. Dairy

RUSH'S U BAR STEEL STANCHIONS. Answering questions. See the comfort and freedom they give cattle. Are made to suit all roughout usage and save lumber and labor in finishing upcastables. Save time in tying cattle. See the safety of the stanchions operated and absolutely safe. Write for our Special Direct to You Offer and Catalogue.

A. M. RUSH Box 127 PRESTON, ONT.

Butter has become rather plentiful during the past few weeks, and is offering freely, prices ranging from 15c to 17c per lb., according to quality.

GOSSIP.

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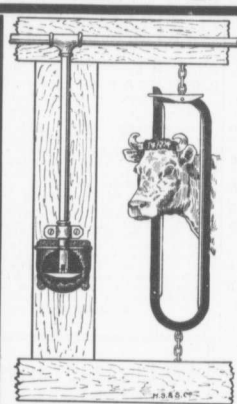
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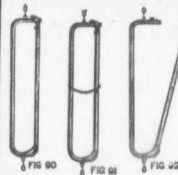
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